

# per se

## CHEF'S TASTING MENU

January 21, 2020

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

### "BLOODY MARY"

Norwegian Langoustine "en Gelée," Pickled Celery Branch,  
Kendall Farms Crème Fraîche, and Royal Ossetra Caviar\*  
(60.00 supplement)

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### SWEET CARROTS "À LA PLANCHA"

Hadley Orchards Medjool Dates, Marcona Almonds,  
Persian Cucumbers, and Yuzu-Scented Greek Yogurt

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Armagnac-Poached Prunes, Winter Chicories,  
Piedmont Hazelnuts, and Black Winter Truffle  
(30.00 supplement)

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### NANTUCKET BAY SCALLOP "CEVICHE"\*

Coconut-Soba Cha "Pudding," Compressed Radishes,  
and Grapefruit "Vierge"

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### CHARCOAL-GRILLED MEDITERRANEAN LUBINA

"Pain de Campagne," Confit Fennel Bulb, "Rouille,"  
and "Bouillabaisse"

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### "BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Rillettes de Poularde," Roasted Gem Lettuce,  
Scallion "Émincé," and "Ranch Dressing"

### "CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno," "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Wilted Arrowleaf Spinach,  
and Hobbs Shore's Bacon Gastrique

### "PAVÉ" OF MIYAZAKI WAGYU\*

Corned Beef, Melted Holland Leeks,  
and Sauce "Borscht"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED