

# per se

## CHEF'S TASTING MENU

January 26, 2020

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Japanese Hiramasa "Carpaccio," Persian Cucumbers,  
Fennel Bulb "Gelée," and Kendall Farms Crème Fraîche  
(60.00 supplement)

---

### WHEY-POACHED CELERY ROOT

per se Ricotta, Candied Piedmont Hazelnuts,  
and Black Winter Truffle

### HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Royal Blenheim Apricots, Winter Radishes,  
and Toasted Sesame Seeds  
(30.00 supplement)

---

### "PAVÉ" OF GREEN-WALK HATCHERY RAINBOW TROUT\*

"Berlingot de Mer," Veal "Bacon," Oyster Cracker,  
and "Chowder Sauce"

---

### HERB-CRUSTED MAINE DIVER SEA SCALLOP\*

Butter-Poached Morel Mushrooms, Creamed Holland Leeks,  
and "Vin Jaune" Emulsion

---

### "BREAD AND BUTTER"

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

---

### LIBERTY FARM PEKIN DUCK BREAST\*

Preserved Cranberries, Caramelized Salsify Root, Scallion "Émincé,"  
and Szechuan Peppercorn "Mignonnette"

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

---

### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Crispy Cocktail Artichokes, Meyer Lemon, Gem Lettuces,  
and Pine Nut-Gremolata Vinaigrette

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Wilted Arrowleaf Spinach, Glazed Tokyo Turnips,  
Roasted Parsnips, and "Goulash"  
(100.00 supplement)

---

### "GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

---

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED