

# per se

CHEF'S TASTING MENU

February 16, 2020

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Green Walk Hatchery Smoked Trout "Rillettes," Brioche Melba,  
Celery Branch, and Dill Crème Fraîche  
(60.00 supplement)

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"ARTICHAUT EN BARIGOULE"

"Pain de Campagne," Sweet Carrots, Young Fennel,  
and Armando Manni Extra Virgin Olive Oil

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Cara Cara Orange "Mostarda," Winter Chicories,  
California Pistachios, and Ruby Beet Purée  
(30.00 supplement)

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"SASHIMI" OF MONTAUK FLUKE\*

Pickled Sunchokes, Opal Basil, Marcona Almonds,  
and "Beurre Noisette"

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"MACARONI AND CHEESE"

Butter-Poached Maine Lobster, Mascarpone-Enriched Hand-Cut "Ditalini,"  
and Creamy Lobster Broth

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Slow-Roasted Butternut Squash, Piedmont Hazelnuts,  
and "Jus de Volaille"

"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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48-HOUR BRAISED SHORT RIB "ROSSINI"

Black Trumpet Mushrooms, Hadley Orchards Medjool Dates,  
and Foie Gras-Madeira Emulsion

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

"Pommes Purée," Salanova Lettuce,  
and "Béarnaise Gastrique"  
(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