

# per se

## CHEF'S TASTING MENU

February 22, 2020

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Sturgeon "Bavarois," Persian Cucumbers, "Pain de Campagne" Melba,  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

---

### SALAD OF GREENMARKET RADISHES

Red Oak Lettuces, Charred Scallions, Fennel Bulb,  
and Ruby Beet Vinaigrette

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Hadley Orchards Medjool Dates, Celery Branch,  
California Pistachios, and Milk "Tuile"  
(30.00 supplement)

---

### "PEAS AND CARROTS"

Montauk Sea Bream, Compressed Pak Choy, Pea Leaf Purée,  
and Sweet Carrot-Ginger Butter

---

### HAND-HARVESTED MAINE SEA SCALLOP\*

Butternut Squash, Sunchoke-Black Truffle Relish,  
and Japanese Whisky Emulsion

---

### "BREAD AND BUTTER"

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

---

### LIBERTY FARM PEKIN DUCK BREAST\*

Winter Chicories, Salsify Chips,  
and Cara Cara Orange "Gastrique"

### HAND-CUT "RIGATINI"

Pork Jowl, Hen Egg Yolk, Brussels Sprouts "Émincé,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

---

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

Black Trumpet Mushrooms, Creamed Arrowleaf Spinach,  
Cocktail Artichokes, and Burnt Meyer Lemon Jus

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Slipper Snail "Panade," Roasted Broccolo,  
"Pommes Rissolées," and "Sauce Bordelaise"  
(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