

# per se

CHEF'S TASTING MENU

March 22, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Peekytoe Crab Cake, Pearl Onions,  
and Hen Egg Emulsion  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, French Breakfast Radishes,  
and Black Winter Truffle Coulis

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch, Pearson Farm Pecans,  
and Whole Grain Mustard "Condiment"  
(30.00 supplement)

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"TARTARE" OF MONTAUK FLUKE\*

"Feuille de Brick," Gem Lettuces,  
and Sweet Carrot "Aïoli"

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SLOW-COOKED SCOTTISH LANGOUSTINES

Sunburst Trout Roe, Persian Cucumbers,  
and White Asparagus "Vierge"

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"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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LIBERTY FARM PEKIN DUCK "WELLINGTON"\*

Poached Rhubarb, Glazed Green Asparagus,  
and Pink Peppercorn Jus

HAND-CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Marinated Marble Potatoes, Buttermilk-Fried Morel Mushrooms,  
Shaved Cauliflower, and French Leeks

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Saucisson à l'Ail," Pickled Hakurei Turnips,  
Green Garlic, and "Sauce Japonaise"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère"

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED