

# per se

CHEF'S TASTING MENU

February 17, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Brown Trout, Buckwheat "Crêpe,"  
and Horseradish Crème Fraîche  
(60.00 supplement)

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"POIREAUX À LA VINAIGRETTE"

"Pain de Campagne," Compressed Radishes,  
and Black Winter Truffle Ravigote

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Beets, Virginia Peanuts, and Granny Smith Apple "Mostarda"  
(30.00 supplement)

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JAPANESE BLUENOSE MADAI\*

Hawaiian Hearts of Peach Palm, Thompson Grapes,  
and Celery Branch "Ribbons"

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HERB-CRUSTED SCOTTISH LANGOUSTINES

Glazed Sweet Carrots, Caramelized Green Garlic,  
and "Sauce Américaine"

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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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MILK-FED YORKSHIRE "PORCELET"

Anson Mills Farro Verde, Cipollini Onions,  
and "Gremolata" Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

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SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Black Trumpet Mushroom "Gratin," Crispy Brussels Sprouts,  
Rutabaga "Fondant," and BLiS Maple Syrup

MARCHO FARMS "JOUÉ DE VEAU"

"Pommes Paillason," Four Story Hill Farm Duck Egg,  
Wilted Broccoli Rabe, and "Sauce Bordelaise"

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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