

# per se

CHEF'S TASTING MENU

March 1, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Dungeness Crab, Espelette "Lavash,"  
and Scallion "Glaçage"  
(60.00 supplement)

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CHARCOAL-GRILLED FINGERLING POTATOES

Petite Radishes, Caramelized Green Garlic, Cornichon Relish,  
and Preserved Aji Dulce Peppers

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thompson Grapes, Celery Branch Salad, Peanut Brittle  
and Pink Peppercorn Yogurt  
(30.00 supplement)

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MONTAUK HAKE BRANDADE "PIEROGIS"

Hobbs Shore's Bacon, Pickled Persian Cucumbers,  
Pearl Onions, and Kale "Aioli"

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HERB-CRUSTED HAWAIIAN ABALONE

Roasted Ruby Beets, Noilly Prat "Beurre Blanc,"  
French Leeks, and "Mousseline Choron"

"CARNAROLI RISOTTO BIOLOGICO"

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

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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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"PEAS AND CARROTS"\*

"Selle de Lapin," Nantes Carrots, English Peas,  
and "Sauce Japonaise"

"ROUELLE" OF DIAMOND H RANCH QUAIL

Scottish Langoustines, Tokyo Turnips, Brussels Sprouts,  
Prune Purée, and Candied Walnut "Streusel"  
(Serves 2)

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

"Ragoût" of Morel Mushrooms and Fava Beans, Forest Mushroom "Tortellini,"  
and "Gastrique Paloise"

100 DAY DRY-AGED BEEF RIB-EYE\*

Bone Marrow "Pain Perdu," Cocktail Artichokes,  
Gem Lettuce, and Pimentón Jus  
(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