

# per se

CHEF'S TASTING MENU

March 6, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

"Feuille de Brick" Tuile, Roasted Brussels Sprouts,  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

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SALAD OF NORWICH MEADOWS FARM RADISHES

Hawaiian Hearts of Peach Palm, Hass Avocado Mousse,  
Virginia Peanuts, and Aged Tamari

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated French Leeks, Ruby Beet Purée,  
and Toasted Walnut "Butter"  
(30.00 supplement)

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GREEN WALK HATCHERY BROWNTROUT\*

Compressed Persian Cucumbers, Tokyo Turnips,  
and Preserved Aji Dulce Peppers

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MONTAUK SEA SCALLOPS\*

Morel Mushrooms, Braised Daikon,  
and Glazed English Peas

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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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THOMAS FARM PIGEON "EN CRÉPINETTE"\*

Holland White Asparagus, Armagnac-Poached Prunes,  
Piedmont Hazelnuts, and Green Peppercorn Sauce

HAND-CUT "TAGLIATELLE"

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

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BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE\*

Whole Grain Mustard "Pain Perdu," Gem Lettuces,  
Fava Beans, and "Sauce Dijonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Corned Beef, Yukon Gold Potato "Mille-Feuille,"  
Sweet Carrots, and "Vinaigrette Bordelaise"  
(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