

# per se

CHEF'S TASTING MENU

March 16, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Trout "Rillettes," Pickled Persian Cucumbers,  
"Pommes Fondant," and Ameraucana Hen Egg Purée  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Blood Oranges, Toasted Pine Nuts,  
and Fennel "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Purple Top Turnips, Pearson Farm Pecans,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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CHARCOAL-GRILLED ATLANTIC BLACK COD

Cocktail Artichokes, Gem Lettuce, Meyer Lemon,  
and "Sauce Barigoule"

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SCOTTISH LANGOUSTINES "POËLÉ"

Celeriac "Tortellini," Slow-Roasted Thompson Grapes,  
and Vin Jaune Emulsion

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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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BACON-WRAPPED DEVIL'S GULCH RANCH RABBIT

Sweet Carrots, Wilted Pea Shoots, and "Soubise"

"CARNAROLI RISOTTO BIOLOGICO"

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

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ELYSIAN FIELDS FARM LAMB PRIME RIB\*

French White Asparagus, Green Garlic "Pain Perdu,"  
and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU\*

Mary's Basil-Fed Snails, Morel Mushrooms, "Pain de Campagne,"  
and Parsley-Garlic "Beurre Blanc"  
(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