

# per se

CHEF'S TASTING MENU

March 19, 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," Persian Cucumbers,  
and Preserved Horseradish  
(60.00 supplement)

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SALAD OF CHARCOAL-GRILLED SUNCHOKES

Compressed Winter Radishes, Green Garlic,  
and Toasted Pine Nuts

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Rhubarb, Marinated Fennel,  
and California Pistachios  
(30.00 supplement)

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HERB-ROASTED ATLANTIC MONKFISH

Cocktail Artichokes, "Creamed Spinach,"  
and Whole Grain Mustard Emulsion

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MAINE SEA SCALLOP "À LA PLANCHA"\*

"Pommes Purée," Pickled Celery Branch,  
and "Crème de Crustacés"

MASCARPONE-ENRICHED YUKON GOLD POTATO "CULURGIONES"

"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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LIBERTY FARM'S PEKIN DUCK BREAST\*

Glazed Sweet Carrots, Wilted Pea Shoots,  
and Szechuan Peppercorn "Mignonnette"

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48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Herb-Crusted Eggplant,  
and Preserved Aji Dulce Peppers

MIYAZAKI WAGYU\*

Corned Beef, Broccoli Florettes, Tokyo Turnips,  
and "Mousseline Béarnaise"  
(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