

# per se

CHEF'S TASTING MENU

March 22, 2019

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"OYSTERS AND PEARLS"

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

"BACON AND EGGS"

Hobbs Shore's Bacon, Hen Egg Purée,  
Pearl Onions, and Royal Ossetra Caviar\*  
(60.00 supplement)

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CHILLED ENGLISH PEA SOUP

Poached Rhubarb, Hawaiian Hearts of Peach Palm,  
Toasted Walnuts, and Black Winter Truffle

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Pecans, Petite Carrots, Rye "Wisps,"  
and Caramelized Sunchoke Mustard  
(30.00 supplement)

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CITRUS-CURED MONTAUK FLUKE\*

Persian Cucumbers, Chrysanthemum Leaves,  
Tuscan Kale "Aioli," and Ginger Gelée

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CHARCOAL-GRILLED PACIFIC ABALONE

Anson Mills Farro Verde, Tokyo Turnips,  
and Preserved Habanada Pepper Cream

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"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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FOUR STORY HILL FARM "POULARDE"

Morel Mushrooms, Creamed Broccoli,  
and "Mousseline Suprême"

HAND-CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Cauliflower Florettes, Cerignola Olive "Relish,"  
Green Garlic, and Pimentón Jus

100 DAY DRY-AGED BEEF\*

Corned Beef "Pain Perdu," Watercress "Pudding,"  
Pickled Ramps, and "Béarnaise Gastrique"  
(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