

# per se

## CHEF'S TASTING MENU

March 24, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Trout "Rillettes," Pearl Onions, Rye "Crisps,"  
and Horseradish Crème Fraîche  
(60.00 supplement)

---

### SALAD OF PETITE LETTUCES

Persian Cucumbers, Tomato Confit, Pickled Ramps,  
and "Green Goddess" Dressing

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Rhubarb "Pâte de Fruit,"  
and California Pistachios  
(30.00 supplement)

---

### WILD PORTUGUESE "LOUP DE MER"

Red Russian Kale, Sunchoke "Relish," Marcona Almonds,  
and Oro Blanco Grapefruit

---

### SCOTTISH LANGOUSTINES "POÊLÉES"

Caramelized Green Garlic and White Asparagus Emulsion

---

### "BREAD AND BUTTER"

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

---

### DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Hobbs Shore's Bacon, Black Trumpet Mushrooms,  
Sweet Carrots, and Creamed Pea Shoots

### HAND-CUT "TAGLIATELLE"

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

---

### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Cocktail Artichokes, Jingle Bell Peppers,  
Cauliflower Purée, and "Gremolata"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Fondant," Glazed Broccoli, Torpedo Shallot,  
and "Gastrique Béarnaise"  
(100.00 supplement)

---

### "GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

---

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness