

# per se

## CHEF'S TASTING MENU

March 28, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Brown Trout, Green Goddess "Panna Cotta,"  
and Compressed Persian Cucumbers  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

California Rhubarb, Celery Branch "Ribbons,"  
and Spiced Macadamia Nuts

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

Silk Road Nectarines, Tokyo Turnips,  
and Toasted Pistachio "Dentelle"  
(30.00 supplement)

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### MONTAUK GOLDEN TILEFISH "EN PICCATA"

Gulf Shrimp, Fork-Crushed Potatoes, English Peas,  
and White Peppercorn Emulsion

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### CHARCOAL-GRILLED PACIFIC ABALONE

Roasted White Asparagus, Meyer Lemon,  
and "Sauce Laitue"

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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 "SUPRÊME DE POULARDE"

Easter Egg Radishes, Green Garlic "Mousseline,"  
and "Jus de Volaille"

### MASCARPONE-ENRICHED SWEETBREAD "AGNOLOTTI"

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

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### BACON-WRAPPED MILLBROOK FARM VENISON\*

Cipollini Onions, "Soubise,"  
and Sweet Carrot Gastrique

### MIYAZAKI WAGYU\*

Congaree and Penn Brown Rice, Preserved Habanada Peppers,  
Savoy Cabbage, and "Steak Sauce"  
(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

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