

# per se

CHEF'S TASTING MENU

March 29, 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

Granny Smith Apples, Celery Branch,  
and Spiced Macadamia Nuts

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Tokyo Turnips, Piedmont Hazelnuts,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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MONTAUK GOLDEN TILEFISH "EN PICCATA"

"Mousse de Crevettes," Fork-Crushed Potatoes, English Peas,  
and White Peppercorn Emulsion

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CHARCOAL-GRILLED PACIFIC ABALONE

Razor Clams "à la Plancha," Easter Egg Radishes,  
and Green Garlic "Escabèche"

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"BREAD AND BUTTER"

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

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DIAMOND H RANCH QUAIL BREAST

Roasted White Asparagus, Crispy Cipollini Onions,  
and "Mousseline Béarnaise"

MASCARPONE-ENRICHED SWEETBREAD "AGNOLOTTI"

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

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Glazed Sweet Carrots, Marinated Artichokes,  
Petite Lettuces, and "Sauce Barigoule"

100 DAY DRY-AGED BEEF RIB-EYE\*

"Tortilla Española," Serrano Ham, Mary's Basil-Fed Snails,  
and "Sauce Pimentón"  
(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