

# per se

CHEF'S TASTING MENU

April 5, 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," Buckwheat "Crêpe,"  
Roasted Beets, and Horseradish Crème Fraîche  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm Radishes, Celery Branch,  
Candied Walnuts, and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Rhubarb, Wild Wood Sorrel,  
Sweet Carrots, and Pistachio Purée  
(30.00 supplement)

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HERB-CRUSTED MONTAUK MONKFISH

Morel Mushrooms, English Peas,  
and "Sauce Bordelaise"

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PACIFIC ABALONE "POËLÉ"

Cornbread "Pain Perdu," Pickled Green Tomatoes,  
Wilted Ramps, and Aged Bourbon Emulsion

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"BREAD AND BUTTER"

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

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THOMAS FARM PIGEON "EN CRÉPINETTE"\*

Toasted "Ditalini," Gem Lettuce,  
and "Crème de Volaille "

MASCARPONE-ENRICHED ANSON MILLS POLENTA

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

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MARCHO FARMS VEAL RIB-EYE "EN PERSILLADE"\*

Glazed Fava Beans, Caramelized Green Garlic,  
and Sage-Bergamot Jus

100 DAY DRY-AGED BEEF\*

Hobbs Shore's Bacon "Émincé," Yukon Gold Potatoes, Hakurei Turnips,  
Broccolini Florettes, 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