

# per se

CHEF'S TASTING MENU

April 12, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Citrus-Cured Australian Hiramasa, Japanese Bonito Gelée,  
and Slow-Cooked Hen Egg  
(60.00 supplement)

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SALAD OF EASTER EGG RADISHES

Hawaiian Hearts of Peach Palm, Young Fennel,  
Niçoise Olives, and Meyer Lemon "Pudding"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Celery Branch "Ribbons," Green Almonds,  
and Pink Peppercorn-Scented Greek Yogurt  
(30.00 supplement)

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SANTA BARBARA SABLEFISH "À LA PLANCHA"

Glazed Tokyo Turnips, Watercress Leaves,  
and Shad Roe "Porridge"

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PACIFIC ABALONE "POÊLÉ"

"Petits Pois à la Française," Morel Mushrooms,  
and "Sauce Soubise"

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Roasted Ramps, Pearson Farm Pecan "Butter,"  
and Green Tomato "Chow Chow"

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Panisse "Croûtons," Habanada Pepper "Pesto,"  
Marinated Artichokes, and Pine Nut Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE\*

Fork-Crushed Potatoes, Caramelized Green Garlic,  
Wilted Arrowleaf Spinach, and Red Wine Vinegar Jus  
(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