

# per se

CHEF'S TASTING MENU

May 13, 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 Kona Kanpachi, Preserved Ginger,  
and Granny Smith Apples  
(60.00 supplement)

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SALAD OF SACRAMENTO DELTA GREEN ASPARAGUS

"Pain de Campagne," Slow-Cooked Hen Egg,  
and Easter Egg Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,  
and Celery Branch "Ribbons"  
(30.00 supplement)

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"PAVÉ" OF SCOTTISH SEA TROUT\*

Watercress "Panade," Hawaiian Hearts of Peach Palm,  
Green Almonds, and Ruby Beet Butter

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NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Marinated Spring Garlic and Vegetables "en Escabèche"

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Morilles Farcies," Toasted Cornbread Purée,  
and Greenmarket Onions

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48 HOUR-BRAISED BEEF SHORT RIB

Yukon Gold Potato "Rösti," Creamed Arrowleaf Spinach,  
Glazed Hakurei Tunips, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Fried Green Tomatoes, Compressed Gem Lettuce,  
and "1000 Island GASTRIQUE"  
(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