

# per se

CHEF'S TASTING MENU

May 17, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Ruby Beet Purée, Granny Smith Apples,  
and Sourdough "Mousseline"  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette-Scented "Lavash," Japanese Cucumbers,  
Easter Egg Radishes, and Tuscan Kale "Aioli"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Green Tomatoes, Celery Branch, Peanut Brittle "Streusel,"  
and Harry's Berries Strawberry "Mostarda"  
(30.00 supplement)

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HERB-ROASTED ATLANTIC MONKFISH

Montauk Smooth Whelks, Anson Mills Farro Verde,  
Pickled Ramps, and Shishito Peppers

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TEMPURA-FRIED SOFT-SHELL CRAB

Sweet Carrot Emulsion, Gem Lettuce "Chiffonade,"  
and Togarashi-Spiced Candied Cashews

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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

English Peas, Creamed Savoy Spinach, Cipollini Onion Rings,  
and Black Winter Truffle "Soubise"

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SNAKE RIVER FARMS KUROBUTA PORK LOIN "EN PERSILLADE"\*

Sacramento Delta Green Asparagus, Murray Family Farm's Cherries,  
Tokyo Turnips, and "Sauce Périgourdine"

100 DAY DRY-AGED BEEF RIB-EYE\*

Twice-Baked Fingerling Potatoes, Cabot Cheddar Mousse,  
Broccoli Purée, 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