

# per se

CHEF'S TASTING MENU

May 21, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Rillettes" and Dill-Scented Crème Fraîche  
(60.00 supplement)

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"POIREAUX À LA VINAIGRETTE"

Petite Carrots, Whole Grain Mustard, Pickled Ramps,  
and Black Winter Truffle "Ravigote"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Persian Cucumbers, Rye Melba, Ruby Beet Purée,  
and Celery Branch "Ribbons"  
(30.00 supplement)

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SLOW-COOKED DAY BOAT HALIBUT

Watercress "Panade," Sugar Snap Peas,  
and Noilly Prat "Glaçage"

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CHARCOAL-GRILLED MAINE SEA SCALLOP\*

Marinated Cocktail Artichokes, Young Fennel Bulb,  
and Saffron 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\*

Murray Family Farm's Cherries, Charred Scallions,  
and Szechuan Peppercorn "Mignonnette"

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MARCHO FARMS VEAL RIB-EYE\*

"Pommes Rissolées," Wilted Arrowleaf Spinach,  
and Meyer Lemon Gastrique

"PAVÉ" OF MIYAZAKI WAGYU\*

Bone Marrow "Pudding," French White Asparagus,  
Lacinato Kale "Émincé," and Veal 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