

# per se

## CHEF'S TASTING MENU

May 26, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Norwegian Langoustine, Old Bay "Glaçage,"  
and Scallion Salad  
(60.00 supplement)

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### CHARCOAL-GRILLED SACRAMENTO DELTA GREEN ASPARAGUS

Meyer Lemon "Pudding," Marinated Turnips,  
and Frisée Lettuce

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Belgian Endive, Glazed Mulberries,  
and Pearson Farm Pecans  
(30.00 supplement)

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### SLOW-COOKED FILLET OF SCOTTISH SEA TROUT\*

"Pommes Purée," Pickled Ramps,  
and Peekytoe Crab "Aioli"

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### HERB-CRUSTED MAINE LOBSTER

Morel Mushrooms, Caramelized Green Garlic,  
and "Sauce Américaine"

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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

Brioche "Pain Perdu," Persian Cucumbers, Blue Apron Ale "Béchamel,"  
and Mustard Seed Vinaigrette

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### 48 HOUR-BRAISED BEEF SHORT RIB

Broccolini Florettes, Shishito Peppers,  
Arugula "Pesto," and Veal Jus

### SIRLOIN OF MIYAZAKI WAGYU\*

Tempura-Fried "Ris de Veau," Easter Egg Radishes,  
and Szechuan Peppercorn "Mignonnette"  
(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