

# per se

CHEF'S TASTING MENU

June 5, 2019

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"OYSTERS AND PEARLS"

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

"TWICE-BAKED POTATO"

Dry-Aged Beef "Lardo" and Royal Ossetra Caviar\*  
(60.00 supplement)

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"PEAS AND CARROTS"

Espelette Pepper-Scented "Papadum," Sugar Snap Peas,  
and Sweet Carrot Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Virginia Peanut "Butter,"  
and Banana "Parisienne"  
(30.00 supplement)

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SLOW-COOKED MAINE HALIBUT

Bang's Island Mussels, Young Fennel Bulb,  
and "Billi Bi"

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CHARCOAL-GRILLED NORWEGIAN LANGOUSTINES

Wilted Ramp Tops, Spring Onion Confit,  
and "Mayonnaise au Crabe"

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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\*

Marinated White Peaches, Pickled Celery Branch,  
and Burgundy Mustard

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SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

Glazed Fava Beans, Charred Shishito Peppers,  
Easter Egg Radishes, and Tequila-Lime Jus

SIRLOIN OF MIYAZAKI WAGYU\*

Corned Beef, Morel Mushrooms, Frisée Lettuce,  
and Red Wine Vinegar 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