

# per se

## CHEF'S TASTING MENU

June 14, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Bluefish "Rillettes," Buckwheat "Crêpe," Persian Cucumber,  
and Fines Herbes Crème Fraîche  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

California Blueberries, English Walnuts,  
and Marinated Fennel Bulb

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

Green Strawberries, Pearl Onions, Pearson Farm Pecans,  
and Toasted Meringue  
(30.00 supplement)

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### MONTAUK BLACK BASS "CUIT À LA VAPEUR"

Sugar Snap Peas, Easter Egg Radishes,  
and Pickled Ramps

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### MAINE SEA SCALLOP "POÊLÉ"\*

per se "Lardo," Glazed Green Asparagus, Crispy Garlic Scapes,  
and Chanterelle Mushroom Cream

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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"

Brooks Cherries, Charred Scallions,  
and Tokyo Turnip Purée

### ARROWLEAF SPINACH "RIGATINI"

Greenmarket Pole Beans, "Parmigiano-Reggiano,"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Grilled Romesco Squash, Picholine Olives,  
and Compressed Yellow Peaches

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Fried Green Tomatoes, Salanova Lettuces, Roasted Tomato "Aioli,"  
and Hobbs Shore's Bacon 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness