

# per se

CHEF'S TASTING MENU

March 8, 2020

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

"Feuille de Brick," Yellowfin Tuna "Tartare,"  
and Hass Avocado Mousse  
(60.00 supplement)

---

SALAD OF SLOW-ROASTED KYOTO CARROTS  
Persian Cucumbers, Marinated Cauliflower, Toasted Almonds,  
and Mustard Seed Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hobbs Shore's Bacon "Chips," Virginia Peanuts,  
and Banana "Parisiennes"  
(30.00 supplement)

---

CHARCOAL-GRILLED "PAVÉ" OF HIRAMASA

Oro Blanco Grapefruit "Suprêmes," Winter Radishes,  
Spiced Cashews, and Japanese Bonito "Vierge"

---

MAINE SEA SCALLOP "À LA PLANCHA"\*

"Spätzle," Black Trumpet Mushrooms, Salsify Purée,  
and "Sauce Bordelaise"

---

"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

---

SNAKE RIVER FARMS KUROBUTA PORK JOWL

Caramelized Green Garlic, Pickled Fresno Peppers,  
Koshihikari Rice, and "Sauce Japonaise"

HERB-CRUSTED MARCHO FARMS "RIS DE VEAU"

Aged Parmesan, Creamed Onions,  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

---

PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Shishito Pepper "Pain Perdu," Cocktail Artichokes,  
Petite Lettuces, and Calabrian Chili "Gastrique"

SIRLOIN OF MIYAZAKI WAGYU\*

"Parmentier de Légumes d'Hiver," Arrowleaf Spinach "Gratin,"  
and BLiS Maple Syrup-Sage Jus  
(100.00 supplement)

---

"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED