

# per se

## CHEF'S TASTING MENU

May 4, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Smoked Sturgeon "Mille-Crêpe," Persian Cucumbers,  
and Scallion "Ribbons"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

French Laundry Garden Carrots, Marinated Celtuce, Toasted Walnuts,  
and Black Winter Truffle Vinaigrette

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

Salanova Lettuces, Young Almonds, and Pickled Green Strawberries  
(30.00 supplement)

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### CHARCOAL-GRILLED FILLET OF MONTAUK GOLDEN TILEFISH

Rusty's Ramps, Morel Mushrooms, English Peas, and "Soubise"

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### "FRICASSÉE" OF PACIFIC ABALONE

Celery Branch, Piedmont Hazelnuts,  
and Holland White Asparagus "Velouté"

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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-POACHED FOUR STORY HILL FARM POULARDE

Sacramento Delta Green Asparagus, Fingerling Potatoes,  
and "Sauce Suprême"

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### SADDLE OF ELYSIAN FIELDS FARM LAMB\*

Polenta Croûtons, Braised Swiss Chard,  
Jingle Bell Peppers, and Pimentón Jus

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

Charred Welsh Onions, Compressed Radishes,  
White Sesame Coulis, and Preserved Ginger Vinaigrette  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère"

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED