

# per se

CHEF'S TASTING MENU

May 7, 2018

---

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Smoked Sturgeon "Rillettes," Watercress "Panade,"  
and Pickled Red Onions  
(60.00 supplement)

---

SLOW-ROASTED HAKUREI TURNIPS

Muscat Grapes, Snug Harbor Heritage Farm Lettuces,  
Toasted Pistachios, and Black Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Peaches, Marinated Fennel, Candied Pecans,  
and Pink Peppercorn Yogurt  
(30.00 supplement)

---

CITRUS-CURED AUSTRALIAN HIRAMASA\*

Norwich Meadows Farm Carrots, Sugar Snap Peas,  
Nasturtium Leaves, and Tangerine Gastrique

---

MAINE SEA SCALLOP\*

"Ragoût de Légumes Verts," Hobbs Shore's Bacon,  
and Whole Grain Mustard Butter

---

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

---

DIAMOND H RANCH QUAIL BREAST

Petite Scallions, Brooks Cherries,  
"Soubise," and "Barbecue" Jus

---

48 HOUR-BRAISED BEEF SHORT RIB

Marble Potatoes, Morel Mushrooms,  
Jingle Bell Peppers, and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Dry-Aged Corned Beef "Pierogi," Spring Garlic,  
Cherry Belle Radishes, and "Sauce Bordelaise"  
(100.00 supplement)

---

"GOUGÈRE"

with Aged "Gruyère"

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 340.00

SERVICE INCLUDED