

# per se

CHEF'S TASTING MENU

May 9, 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 "Rillettes," Yukon Gold Potato Blini,  
and Scallion Vinaigrette  
(60.00 supplement)

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SALAD OF YOUNG CARROTS

"Papadum," Toasted Pistachios,  
and Pickled Green Strawberries

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, Washington State Rhubarb, Celery Branch,  
and Vanilla-Scented Greek Yogurt  
(30.00 supplement)

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MEDITERRANEAN LUBINA "EN CROÛTE DE POMMES DE TERRE"

Caramelized Green Garlic, Gem Lettuces, and Pimentón "Beurre Blanc"

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BUTTER-POACHED MAINE LOBSTER

Broccolini Florettes, Hen-of-the-Woods Mushrooms,  
and "Crème de Homard"

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Feuille de Brick," Brooks Cherries, Wilted Ramps,  
and Preserved Black Truffle Sauce

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Sugar Snap Peas, Roasted Spring Onions,  
Green Asparagus, and "Gastrique Paloise"

SIRLOIN OF MIYAZAKI WAGYU\*

Corned Beef, "Demi-Sec" Ruby Beets,  
Red Cabbage, and "Borscht"  
(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