

# per se

## CHEF'S TASTING MENU

February 20, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Yellowfin Tuna "Tartare," Persian Cucumbers,  
Nori "Lavash," and Yuzu Crème Fraîche  
(60.00 supplement)

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### SALAD OF CHARCOAL-GRILLED SUNCHOKES

Oro Blanco Grapefruit, Treviso Radicchio,  
and Pine Nut Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Asian Pear, Fennel Bulb, Virginia Peanuts,  
and Bitter Chocolate Purée  
(30.00 supplement)

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### "PAVÉ" OF MEDITERRANEAN LUBINA

Razor Clams, Crispy Cocktail Artichokes, Picholine Olives,  
and Armando Manni Extra Virgin Olive Oil Emulsion

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### MAINE SEA SCALLOP "POÊLÉ"\*

"Pommes Purée," Celery Branch,  
and "Mousseline Choron"

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### "BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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### MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sweet Carrots, Silk Road Nectarines, English Walnuts,  
and Smoked Turnip Cream

### "CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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

Sweet Potato "Fondant," Black Trumpet Mushrooms,  
Glazed Broccoli, and "Sauce Bordelaise"

### MIYAZAKI WAGYU\*

Anson Mills Farro Verde, Preserved Ají Dulce Peppers,  
Caramelized Green Garlic, and "Sauce Pimentón"  
(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