

# per se

CHEF'S TASTING MENU

February 23, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Corned Beef Hash, Brussels Sprouts,  
and Pickled Pearl Onions  
(60.00 supplement)

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"BETTERAVE JAUNE FARCIE"

Port-Poached Sour Cherries, "Feuille de Brick,"  
English Walnuts, and Young Fennel Bulb

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Celery Branch, Candied Pecans,  
Crispy Oats, and Snap Dragon Apple Butter  
(30.00 supplement)

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"SASHIMI" OF MONTAUK FLUKE\*

Lollipop Kale Sprout, Piedmont Hazelnuts,  
and Sunchoke Vierge

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YOGURT-MARINATED PACIFIC ABALONE

Cauliflower Florettes, Jasmine Rice,  
and Vadouvan Curry Oil

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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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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Roasted Gem Lettuces, Winter Radishes,  
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM LAMB\*

Caramelized Green Garlic, Globe Artichokes, and Meyer Lemon Jus

100 DAY DRY-AGED RIB EYE\*

"Joue De Veau," Black Trumpet Mushrooms, Roasted Shallots,  
and Broccoli Purée  
(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