

# per se

## CHEF'S TASTING MENU

March 12, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Feuille de Brick" Tuile, Smoked Trout "Rillettes,"  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

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### CHARCOAL-GRILLED FINGERLING POTATOES

Broccoli Florettes, Winter Radishes,  
and Slow-Cooked Hen Egg Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Root "Pastrami," Silk Road Nectarines,  
and Candied Virginia Peanuts  
(30.00 supplement)

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### "PAVÉ" OF MEDITERRANEAN LUBINA

Marinated Cocktail Artichokes, Cauliflower Cream,  
and Italian Parsley Oil

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### HERB-CRUSTED SCOTTISH LANGOUSTINES

Glazed Nantes Carrots, French Leeks,  
and "Sauce Nantua"

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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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### LIBERTY FARM PEKIN DUCK BREAST\*

Poached California Rhubarb, Piedmont Hazelnuts,  
and Parsnip Purée

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM LAMB PRIME RIB\*

Black Trumpet Mushrooms, Sunchoke Confit,  
Spigarello Kale, and "Jus d'Agneau"

### MIYAZAKI WAGYU\*

Hen-of-the-Wood Mushrooms, Holland White Asparagus,  
Arrowleaf Spinach, and Marsala Jus  
(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