

# per se

CHEF'S TASTING MENU

March 16, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Trout "Rillettes," Hen Egg "Omelette," Persian Cucumbers,  
and Preserved Horseradish  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Oro Blanco Grapefruit, Norwich Meadows Farm Radishes,  
Pickled Fennel Bulb, and Toasted Pine Nut Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Purple Top Turnips, Pearson Farm Pecans,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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"PAVÉ" OF WILD PORTUGUESE DOVER SOLE

Flowering Broccoli, Scallion "Mousseline,"  
and Sesame Seed Emulsion

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SCOTTISH LANGOUSTINES "POÊLÉES"

Anson Mills Farro Verde, Wilted Ramps,  
and Charred Ají Dulce Pepper Cream

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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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"PEAS AND CARROTS"

Devil's Gulch Ranch Rabbit, English Peas, Sweet Carrots,  
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

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HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Fork-Crushed Fingerling Potatoes, Fava Beans,  
Caramelized Green Garlic, and "Vin Jaune"

100 DAY DRY-AGED BEEF RIB-EYE\*

Mary's Basil-Fed Snails "à la Bourguignonne," Forest Mushrooms,  
"Pain de Campagne," and "Sauce Bordelaise"  
(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