

# per se

CHEF'S TASTING MENU

March 17, 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," Persian Cucumbers,  
and Preserved Horseradish  
(60.00 supplement)

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HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Winter Radishes, Marcona Almonds,  
and Meyer Lemon Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
California Rhubarb, Young Fennel Bulb, Toasted Pistachios,  
and "Beurre Noisette"  
(30.00 supplement)

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"PAVÉ" OF ATLANTIC MONKFISH

"Pommes Maxim's," Caramelized Green Garlic,  
and "Crème de Crustacés"

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BUTTER-POACHED MAINE LOBSTER

Glazed Broccoli, Tokyo Turnips,  
and "Sauce Maltaise"

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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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ELYSIAN FIELDS FARM LAMB PRIME RIB\*

Slow-Roasted Garnet Yam, Cipollini Onion,  
Celery Branch, and "Jus d'Agneau"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Corned Beef, Swiss Chard "Subric,"  
and "Sauce Borscht"  
(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