

# per se

CHEF'S TASTING MENU

March 23, 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," Pearl Onions, Rye "Wisps,"  
and Preserved Horseradish  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

English Peas, Pickled Ramps, Marcona Almonds,  
and Serrano Ham Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Rhubarb "Pâte de Fruit,"  
and California Pistachios  
(30.00 supplement)

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MONTAUK FLUKE "TARTARE"\*

Espelette-Scented "Lavash," Wild Wood Sorrel,  
and Nantes Carrot "Aioli"

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SCOTTISH LANGOUSTINES "POÊLÉES"

Anson Mills Farro Verde, Charred Eggplant Purée, Spiced Peanuts,  
and Szechuan Peppercorn "Mignonnette"

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"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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BUTTERMILK-FRIED DIAMOND H RANCH QUAIL BREAST

Sweet Corn Waffle, Celery Branch,  
and Black Winter Truffle Emulsion

HAND-CUT "TAGLIATELLE"

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

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CHARCOAL-GRILLED BROKEN ARROW RANCH ANTELOPE\*

Morel Mushrooms, Caramelized Green Garlic,  
and Aged Bourbon Jus

MIYAZAKI WAGYU\*

Crispy Bone Marrow, Roasted White Asparagus,  
Miner's Lettuce, and "Sauce Foyot"  
(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