

# per se

CHEF'S TASTING MENU

March 27, 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, Persian Cucumbers,  
and Preserved Ginger "Panna Cotta"  
(60.00 supplement)

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SALAD OF MARINATED ARTICHOKEs

"Pain de Campagne," Pickled Fennel Bulb, San Marzano Tomato Marmalade,  
and Armando Manni Extra Virgin Olive Oil

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, California Pistachios,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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GREEN WALK HATCHERY BROWN TROUT\*

Smoked Trout Roe, English Peas, Tokyo Turnips,  
and "Green Goddess" Dressing

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MAINE SEA SCALLOP "POËLÉ"\*

Petite Lettuces, Glazed Sweet Carrots,  
and Toasted Rye "Mousseline"

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Pommes Maxim's," Broccoli Florettes,  
and "Crème de Volaille"

SOFT-SCRAMBLED HEN EGGS

Marcho Farms "Ris de Veau," "Parmigiano-Reggiano,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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BACON-WRAPPED MILLBROOK FARM VENISON\*

Caramelized Green Garlic, Black Trumpet Mushrooms,  
Cauliflower Purée, and Aged Bourbon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Creamed Arrowleaf Spinach, Cipollini Onions, "Soubise,"  
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