

# per se

CHEF'S TASTING MENU

March 30, 2019

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Trout "Rillettes," Pumpernickel "Blini,"  
and Pickled Celery Branch  
(60.00 supplement)

---

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Hass Avocado, Norwich Meadows Farm Radishes, Toasted Pine Nuts,  
and Oro Blanco Grapefruit "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Silk Road Nectarines,  
Pistachio "Dentelle," and Young Fennel Bulb  
(30.00 supplement)

---

MONTAUK GOLDEN TILEFISH "EN PICCATA"

Broccoli Florettes, Confit Meyer Lemon,  
Sliced Almonds, and Noilly Prat Emulsion

---

MAINE SEA SCALLOP "RAVIOLO"\*

Fava Beans, Green Garlic "Fondue," and Crispy Shallots

---

"BREAD AND BUTTER"

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

---

MILK-FED YORKSHIRE PORCELET

"Petits Pois à la Française," Greenmarket Lettuce "Chiffonade,"  
and Chartreuse Cream

SOFT-BOILED FOUR STORY HILL FARM HEN EGG\*

Mascarpone-Enriched Anson Mills Polenta, "Parmigiano-Reggiano,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

---

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Black Trumpet Mushrooms, Cauliflower Purée,  
Tokyo Turnips, and Vadouvan Curry Oil

100 DAY DRY-AGED BEEF RIB-EYE\*

"Pommes Gouffrettes," Sweet Carrots,  
"Pain Perdu," and "Steak Sauce"  
(100.00 supplement)

---

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED