

# per se

CHEF'S TASTING MENU

April 21, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Rick Bishop's La Ratte Potatoes, Miner's Lettuce,  
and Smoked Trout Cream  
(60.00 supplement)

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SALAD OF SACRAMENTO DELTA GREEN ASPARAGUS

Four Story Hill Farm Hen Egg, Pickled Pearl Onions,  
and Easter Egg Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Marinated Fennel Bulb,  
Green Almonds, and Peanut Brittle  
(30.00 supplement)

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"PAVÉ" OF ATLANTIC MONKFISH

Black Trumpet Mushrooms, Glazed English Peas,  
and "Sauce Bordelaise"

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BROWN BUTTER-POACHED MAINE SEA SCALLOP\*

Montauk Whelk "Chowder," Bloomsdale Spinach,  
and Caramelized Green Garlic

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Geechie Boy Mill Crimson Grits, Fried Green Tomato,  
French Leeks, and Blackstrap Molasses Jus

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ELYSIAN FIELDS FARM LAMB\*

Panisse "Croûton," Artichokes "à la Barigoule,"  
Persian Cucumbers, and Za'atar Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Dry-Aged Beef "Bresaola," Tokyo Turnips, Wilted Ramps,  
(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