

# per se

CHEF'S TASTING MENU

April 22, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Island Creek Oyster "en Gelée" and Tellicherry Peppercorn "Mignonnette"  
(60.00 supplement)

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BUTTERMILK-FRIED GREEN TOMATOES

Easter Egg Radishes, Fines Herbes,  
and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Marinated Fennel Bulb,  
and Virginia Peanuts  
(30.00 supplement)

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"SASHIMI" OF CITRUS-CURED AUSTRALIAN HIRAMASA\*

Pickled Ramps, Miner's Lettuce,  
and Green Strawberry Vinaigrette

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CHARCOAL-GRILLED HAWAIIAN ABALONE

Montauk Smooth Whelk, Russet Potato "Gnocchi," Celery Branch,  
and "Manhattan Clam Chowder"

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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"

Hen-of-the-Woods Mushroom Tempura, Sugar Snap Peas,  
Petite Mint, and Toasted Sesame Seed Emulsion

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48 HOUR-BRAISED BEEF SHORT RIB

Rosemary-Garlic "Pudding," Tokyo Turnips,  
and Caramelized Green Garlic

SIRLOIN OF MIYAZAKI WAGYU\*

Cornbread "Pain Perdu," Sacramento Delta Green Asparagus,  
Shishito Pepper "Aioli," and "Steak Sauce"  
(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