

# per se

CHEF'S TASTING MENU

May 6, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

"Croustillant de Feuille de Brick," Smoked Trout "Rillettes,"  
and Fines Herbes Crème Fraîche  
(60.00 supplement)

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SALAD OF CHARCOAL-GRILLED CARROTS

Persian Cucumbers, Pickled Fennel Bulb,  
Crispy "Papadum," and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Sequoia Cherries, Ruby Beets,  
Belgian Endive, and Green Almonds  
(30.00 supplement)

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"PAVÉ" OF MEDITERRANEAN LUBINA

Hobbs Shore's Bacon, Garlic Scapes,  
Celery Branch, and "Chowder Sauce"

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SCOTTISH LANGOUSTINES "À LA PLANCHA"

"Pommes Purée," Morel Mushrooms,  
and "Beurre de Homard"

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"BREAD AND BUTTER"

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

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DIAMOND H RANCH QUAIL BREAST

Preserved Green Tomatoes, Speckled Romaine Lettuce,  
Cipollini Onions, and "Ranch" Emulsion

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48 HOUR-BRAISED BEEF SHORT RIB

Easter Egg Radishes, Wilted Ramps,  
Rapini, and Blackstrap Molasses

MIYAZAKI WAGYU\*

Swiss Chard, Tokyo Turnips,  
and Charred Shishito Jus  
(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