

# per se

## CHEF'S TASTING MENU

May 8, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Pain de Campagne" Melba, Smoked Trout "Rillettes,"  
Pearl Onions, and Lovage Crème Fraîche  
(60.00 supplement)

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### SALAD OF GREENMARKET RADISHES

Hawaiian Hearts of Peach Palm, Hass Avocado, Young Almonds,  
and Green Strawberry "Aguachile"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Compressed Fennel Bulb,  
Ruby Beets, and California Pistachios  
(30.00 supplement)

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### "PAVÉ" OF YELLOWFIN TUNA\*

Cocktail Artichokes, Speckled Romaine Lettuce,  
Picholine Olives, and Noilly Prat Emulsion

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### BUTTER-POACHED LOUISIANA CRAWFISH

Sacramento Delta Green Asparagus, Meyer Lemon,  
and Ramp "Glaçage"

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### "BREAD AND BUTTER"

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

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### LIBERTY FARM PEKIN DUCK BREAST\*

"Lentilles du Puy," Persian Cucumbers,  
and Greek Yogurt

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

Hobbs Shore's Bacon "Lardons," Hen Egg Purée,  
Savoy Cabbage "Émincé," and Tokyo Turnips

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Paillason," Caramelized Green Garlic,  
Sugar Snap Peas, 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness