

# per se

CHEF'S TASTING MENU

May 11, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*  
Brown Trout "Rillettes," Lovage Oil,  
and "Pain de Campagne"  
(60.00 supplement)

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"SALADE VERTE"

Hawaiian Hearts of Peach Palm, Persian Cucumbers,  
Green Almonds, and Green Strawberry "Chiffon"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Ramps, Sequoia Cherries, Ruby Beet Purée,  
and Toasted English Walnuts  
(30.00 supplement)

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CHARCOAL-GRILLED MONTAUK TILEFISH

Fennel Bulb "à la Grecque," Speckled Romaine Lettuce,  
and Hass Avocado Mousse

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POTATO-CRUSTED SOFT-SHELL CRAB

"Pommes Rissolées," Spring Garlic, and Kendall Farms Crème Fraîche

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Roasted Spring Onions, Easter Egg Radish "Émincé,"  
and Port Wine-Mulberry Jus

DEVIL'S GULCH RANCH POUSSIN

Hand-Cut "Rigatini," Sacramento Delta Green Asparagus,  
Crispy Shallots, and Black Winter Truffle  
(Serves Two)

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Hen-of-the-Woods Mushrooms, Glazed Tokyo Turnips,  
Wilted Savoy Spinach, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU\*

Short Rib "Pain Perdu," Pickled Green Tomato,  
Fava Beans, and "1000 Island Gastrique"  
(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