

# per se

## CHEF'S TASTING MENU

May 18, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Dry-Aged Beef "Bresaola," Brioche "Soldier,"  
and Hen Egg Vinaigrette  
(60.00 supplement)

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### "ARTICHAUTS À LA BARIGOULE"

Petite Carrots, French Leeks, Green Almonds,  
and Armando Manni Extra Virgin Olive Oil

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Green Tomatoes, Granny Smith Apples,  
Coin Onions, and Pearson Farm Pecans  
(30.00 supplement)

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### SLOW-COOKED SEA TROUT\*

"Everything Bagel" Melba, Persian Cucumbers,  
Ruby Beets, and Dill Crème Fraîche

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### SCOTTISH LANGOUSTINES "POÊLÉES"

Montauk Smooth Whelks, Morel Mushrooms,  
and Scallion "Glaçage"

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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"

Sacramento Delta Green Asparagus, "Pommes Maxim's,"  
and Black Winter Truffle Emulsion

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### HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

"Gnocchi à la Parisienne," Fava Beans,  
Garden Mint, and Meyer Lemon Jus

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE\*

Anson Mills Farro Verde, Easter Egg Radishes,  
and Broccoli Purée  
(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