

# per se

CHEF'S TASTING MENU

May 19, 2019

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"OYSTERS AND PEARLS"

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

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CHILLED GREEN ASPARAGUS "VICHYSOISE"

Marinated Leeks, Green Almond Hearts,  
and Harry's Berries Strawberries

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"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Glazed Mulberries, Celery Branch Salad,  
and Pearson Farm Pecans  
(30.00 supplement)

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SLOW-COOKED LOCH ETIVE SEA TROUT\*

"Pommes Purée," Pickled Turnips, and Whole Grain Mustard Emulsion

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SCOTTISH LANGOUSTINES "À LA PLANCHA"

Speckled Romaine Lettuce, Spring Garlic Confit,  
and Trumpet Royale Mushroom "Escabèche"

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Murray Family Farm Cherries, Preserved Ramps,  
English Walnuts, and "Sauce Périgourdine"

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

English Pea "Ragoût," Wilted Swiss Chard,  
Sweet Carrots, and Meyer Lemon Jus

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CHARCOAL-GRILLED MIYAZAKI WAGYU\*

French White Asparagus, Creamed Arrowleaf Spinach,  
"Hollandaise de Homard," 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