

# per se

CHEF'S TASTING MENU

May 31, 2019

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Rillettes," Slow-Cooked Hen Egg,  
Hobbs Shore's Bacon, and Chive Blossoms  
(60.00 supplement)

---

CHARCOAL-GRILLED JAPANESE CUCUMBERS

Hawaiian Hearts of Peach Palm, Sweet Carrots,  
Fresno Chili Peppers, and Virginia Peanuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Strawberries, Marinated Hakurei Turnips,  
and English Walnuts  
(30.00 supplement)

---

ATLANTIC DAY BOAT HALIBUT

Butter-Poached Morel Mushrooms, Compressed Snow Peas,  
and "Beurre Blanc au Vin Jaune"

---

HERB-CRUSTED MAINE SEA SCALLOP\*

"Creamed" Romano Beans, Spring Shallots,  
and "Sauce Soubise"

---

"BREAD AND BUTTER"

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

---

THOMAS FARM PIGEON "EN CRÉPINETTE"\*

Sacramento Delta Green Asparagus, Glazed Mulberries,  
and Piedmont Hazelnut Jus

---

SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

Shishito Peppers, Meyer Lemon Confit, Ramp Top "Pesto,"  
and Pine Nut Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE\*

Dry-Aged Beef "Tataki," Easter Egg Radishes,  
Pickled Celery Branch, and "Sauce Japonaise"  
(100.00 supplement)

---

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED