

# per se

## CHEF'S TASTING MENU

June 9, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Grilled Butterfish, Dry-Aged Beef "Tataki,"  
and Sesame Seed Emulsion  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

California Nectarines, Snug Harbor Heritage Farm Petite Radishes,  
and Brokaw Avocado Mousse

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

Stewed Blueberries, Young Fennel Bulb,  
Crispy Oats, and Greek Yogurt  
(30.00 supplement)

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### MONTAUK SILVER HAKE "PIEROGI"

Haricots Verts, Roasted Garlic Scapes,  
and "Billi Bi"

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### COCONUT-CRUSTED NORWEGIAN LANGOUSTINES

Pickled Sweet Carrots, Poached Sultanas,  
and Virginia Peanut "Satay Sauce"

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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

"Dégustation" of Spring Peas, Shishito Peppers,  
and "Jus de Porc"

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### ELYSIAN FIELDS FARM LAMB\*

Cocktail Artichokes, Marinated Sungold Tomatoes,  
"Creamed Spinach," and Moroccan Olive Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Morilles Farcies à la Joue de Veau," Green Asparagus,  
Glazed Turnips, 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