

# per se

CHEF'S TASTING MENU

June 12, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*  
Sake "Granité," Persian Cucumbers,  
and Shiso-Scented Crème Fraîche  
(60.00 supplement)

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SALAD OF GREENMARKET RADISHES  
Hawaiian Hearts of Peach Palm, Hass Avocado,  
Pearl Onions, and "Leche de Tigre"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Brooks Cherries, Celery Branch, Greek Yogurt,  
and Sunflower Seeds  
(30.00 supplement)

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HERB-ROASTED ATLANTIC MONKFISH  
Glazed Tokyo Turnips, Arrowleaf Spinach Purée,  
and "Bordelaise de Lotte"

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CHARCOAL-GRILLED MAINE SEA SCALLOP\*  
Sweet Carrots, Shishito Peppers, Toasted Almonds,  
and Coconut Emulsion

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"BREAD AND BUTTER"

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

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THOMAS FARM PIGEON\*

Slow-Roasted Ruby Beets, Fava Bean "Tapenade,"  
Piedmont Hazelnuts, and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

Hobbs Shore's Bacon, Compressed Yellow Peaches,  
Savoy Cabbage, and Whole Grain Mustard

SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Purée," Garlic Scapes,  
and Cèpe Mushroom Vinaigrette  
(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