

# per se

CHEF'S TASTING MENU

June 13, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Bluefish "Rillettes," Buckwheat "Crêpe,"  
Fines Herbes Crème Fraîche, and Pearl Onions  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Nectarines, Easter Egg Radishes,  
Shishito Peppers, and Sesame Seed "Lavash"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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CHARCOAL-GRILLED GREEN WALK HATCHERY RAINBOW TROUT\*

Golden Beet "Parisiennes," Persian Cucumbers, "Pain de Campagne,"  
and Preserved Horseradish Vinaigrette

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BUTTER-POACHED MAINE LOBSTER

Chanterelle Mushrooms, Creamed Fava Leaves,  
Sugar Snap Peas, and "Crème de Crustacés"

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Marinated Pole Beans, Fried Green Tomatoes,  
and Charred Tomato "Aioli"

HAND-CUT "TAGLIATELLE"

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

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HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Whole Grain Mustard "Pain Perdu," Tokyo Turnips,  
Crispy Garlic Scapes, and "Sauce Charcutière"

SIRLOIN OF MIYAZAKI WAGYU\*

Wilted Savoy Cabbage, Pickled Yellow Peaches,  
and Cider Vinegar Gastrique  
(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