

# per se

CHEF'S TASTING MENU

October 10, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Japanese Hiramasa "Tartare," Nori-Scented "Feuille de Brick,"  
and Persian Cucumbers  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Slow-Roasted Ruby Beets, Preserved Green Strawberries,  
Spiced Cashews, and Hass Avocado Mousse

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Sweet Corn, Piedmont Hazelnuts,  
and Fig-Chocolate Emulsion  
(30.00 supplement)

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"PAVÉ" OF MONTAUK STRIPED BASS

Marble Potatoes, Matsutake Mushrooms,  
and "Crème de Poisson Fumé"

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BUTTER-POACHED MAINE LOBSTER

Crispy Brussels Sprouts, "Creamed" Pole Beans,  
and Black Winter Truffle

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"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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MILK-FED YORKSHIRE PORCELET

Belgian Endive, Pink Lady Apples, Honeynut Squash Purée,  
and California Pistachio Vinaigrette

SOFT-BOILED FOUR STORY HILL FARM HEN EGG\*

Shaved White Truffles from Alba, "Castelmagno,"  
Wapsie Valley Creamy Polenta, and "Jus de Canard"  
(175.00 supplement)

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ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

"Chou-Fleur en Croûte," Habanada Peppers,  
and Meyer Lemon Gastrique

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE\*

Green Tomato "Chow-Chow," Easter Egg Radishes,  
and "Ranch Dressing"  
(100.00 supplement)

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MAPLEBROOK FARMS "BURRATINI"

Marinated Greenmarket Tomatoes, Arugula Pesto,  
and Armando Manni Extra Virgin Olive Oil

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED