

# per se

CHEF'S TASTING MENU

February 19, 2020

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Yukon Gold Potato "Blini," Fines Herbes,  
Cornichons, and Hen Egg Emulsion  
(60.00 supplement)

---

SALT-BAKED CELERY ROOT

Winter Chicories, Celery Branch,  
and Piedmont Hazelnut-Black Winter Truffle "Pesto"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, California Pistachios,  
Tokyo Turnips, and Brown Butter Purée  
(30.00 supplement)

---

"PAVÉ" OF GREEN-WALK HATCHERY RAINBOW TROUT\*

Savoy Cabbage "Beggar's Purse," Pickled Pearl Onions,  
and Red Cabbage "Bouillon"

---

MAINE DIVER SEA SCALLOP\*

Glazed Sweet Carrots, Creamed Pea Leaves,  
and "Mousseline de Saint-Jacques"

---

"BREAD AND BUTTER"

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

---

SNAKE RIVER FARMS KUROBUTA PORK JOWL

Hawaiian Hearts of Peach Palm, Finger Lime,  
Spiced Cashews, and Persian Lime Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

---

PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

"Dégustation de Chou-Fleur," Elephant Garlic Chips,  
and Salanova Lettuces

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Holland Leeks "en Croûte," Ruby Beets,  
and Whole Grain Mustard Vinaigrette  
(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