

# per se

CHEF'S TASTING MENU

February 26, 2020

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Green-Walk Hatchery Rainbow Trout "Chaud-Froid," Garden Dill Melba,  
and Scallion Crème Fraîche  
(60.00 supplement)

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SALAD OF GREENMARKET POTATOES

Celery Branch, Frisée Lettuce,  
and Hen Egg Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Tokyo Turnips, English Walnuts,  
and Cara Cara Orange "Mostarda"  
(30.00 supplement)

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NANTUCKET BAY SCALLOPS\*

Hawaiian Hearts of Peach Palm, Persian Cucumber Relish,  
Hass Avocado, and Ruby Beet Vinaigrette

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SESAME-CRUSTED ATLANTIC BLACK BASS

Congaree and Penn Brown Rice, Roasted Crosnes, Pickled Kohlrabi,  
Toasted Almonds, and Vadouvan Curry Emulsion

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "POULARDE"

Buttermilk-Fried Brussels Sprouts, Cipollini Onions,  
and "Ranch Dressing"

MASCARPONE-ENRICHED SWEETBREAD "AGNOLOTTI"

Crispy Shallots, Aged Parmesan, "Sauce Suprême,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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"PEAS AND CARROTS"

48 Hour-Braised Beef Short Rib, Hobbs Shore's Bacon "Panade,"  
and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Arrowleaf Spinach, Red Oak Lettuces, Artichoke "Mousseline,"  
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