

# per se

## CHEF'S TASTING MENU

March 12, 2020

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Montauk Fluke "Tartare," Toasted Cashews, Soybean "Panna Cotta,"  
and Young Coconut "Chiffon"  
(60.00 supplement)

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### SALAD OF FRENCH WHITE ASPARAGUS

Broccoli Florettes, Greenmarket Radishes, Hass Avocado,  
and Sunflower Seed Vinaigrette

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hobbs Shore's Bacon, Celery Branch,  
Candied Peanuts, and Banana "Coulis"  
(30.00 supplement)

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### YELLOWFIN TUNA "À LA PLANCHA"\*

Hawaiian Hearts of Peach Palm, Pickled Persian Cucumbers,  
Green Garlic "Fondue," and Scallion Oil

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### NORWEGIAN LANGOUSTINES "EN PICCATA"

"Pommes Écrasées," Wilted Arrowleaf Spinach, English Walnuts,  
and "Beurre Blanc au Vin Jaune"

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### "BREAD AND BUTTER"

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

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### SNAKE RIVER FARMS KUROBUTA PORK JOWL

Congaree and Penn Brown Rice, Crispy Kale Leaves,  
and Calabrian Chili Gastrique

### "RAVIOLO AL UOVO"\*

"Pecorino Romano," Marcho Farms "Ris de Veau,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Sweet Potato "Duchesse," Braised Red Cabbage,  
Roasted Cauliflower, and Bergamot Jus

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Corned Beef, Sage "Pain Perdu," Black Trumpet Mushrooms,  
French Leeks, 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