

# per se

CHEF'S TASTING MENU

March 16, 2021

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Smoked Hiramasa "Rillettes," per se Bagel,  
and "Everything Crumble"  
(60.00 supplement)

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SALAD OF HOLLAND WHITE ASPARAGUS

Belgian Endive, Empire Apples, English Walnuts,  
and Mustard Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Harry's Berries Strawberries, Candied Pecans,  
Greek Yogurt, and Chocolate-Stout Emulsion  
(30.00 supplement)

"BREAD AND BUTTER"

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

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CONFIT FILLET OF MEDITERRANEAN LUBINA

Crispy Sunchokes, Italian Capers,  
and Meyer Lemon Emulsion

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"BOUDIN DE SAINT-JACQUES"

"Pommes Maxim's," Celery Branch, "Beurre de Homard,"  
and "Chowder" Sauce

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DIAMOND H RANCH QUAIL BREAST

Koshihikari Rice, Pickled Jalapeño Peppers,  
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "RIGATINI"

Broccoli Buds, Aged Parmesan,  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

"Gnocchi à la Parisienne," Norwich Meadows Farm Carrots,  
Pea Tendrils, and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Forest Mushrooms "à la Grecque," Creamed Leeks,  
and Compressed Watercress  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Comté" 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