

# per se

CHEF'S TASTING MENU

August 21, 2016

---

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

ROYAL KALUGA CAVIAR\*  
Sea Urchin, Hand Cut "Capellini,"  
Crispy Shallots and Meyer Lemon  
(60.00 supplement)

---

HERB CRUSTED CALLIOPE EGGPLANT

Tempura Fried Anchovy, Summer Squash, Cherry Tomatoes,  
Cerignola Olives and Arugula "Pesto"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Corn Kernels, Pearson Farm's Pecans,  
Autumn Honey Pluots and Celery Branch  
Served with Toasted Brioche  
(30.00 supplement)

---

ATLANTIC STRIPED BASS "CUIT À LA VAPEUR"

Littleneck Clam "Barbajuan," Chanterelle Mushrooms,  
Cocktail Artichokes and Noilly Prat Emulsion

---

WILD SCOTTISH LANGOUSTINES

Sautéed Foie Gras, Hakurei Turnips, Piedmont Hazelnuts  
and Fig-Chocolate Sauce

---

SALMON CREEK FARMS' PORK JOWL

Shelling Beans, Charred Padrón Pepper "Aioli,"  
Frisée Lettuce and Persian Lime Jus

---

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

"Pommes Maxim," Norwich Meadows Farm's Beets,  
Parisian Carrots and "Sauce Borscht"

PAN ROASTED MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Wilted Broccoli Rabe,  
Cipollini Onions and Aged Parmesan "Mousseline"  
(100.00 supplement)

---

MEADOW CREEK DAIRY'S "GRAYSON"

Serrano Ham, Panisse "Croûton," English Cucumbers  
and Banyuls Vinegar Gastrique

---

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED