

# per se

CHEF'S TASTING MENU

August 22, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*  
Hand Cut "Ditalini," Sea Urchin,  
Parmesan Crisp and Meyer Lemon  
(60.00 supplement)

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HERB CRUSTED HOLLAND EGGPLANT

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

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Melons, Pearson Farm's Pecans, Pickled Jingle Bell Peppers  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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ATLANTIC STRIPED BASS "CUIT À LA VAPEUR"

Littleneck Clam "Barbajuan," Garden State Corn Kernels,  
Celery Branch and "Chowder"

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BUTTER POACHED NOVA SCOTIA LOBSTER

Sautéed Hudson Valley Moulard Duck Foie Gras  
Hakurei Turnips, Piedmont Hazelnuts  
and Fig-Chocolate Sauce

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FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Ris de Veau," Chanterelle Mushrooms, "Pommes Purée,"  
Parisian Carrots and "Sauce Blanquette"

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF AU POIVRE"\*

Broccoli "Gratin," Petite Radishes and Smoked "Soubise"

MIYAZAKI WAGYU "POËLÉ"\*

Poached Bone Marrow, Griddled Scallion Cake,  
Melted Leeks and "Borscht"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Serrano Ham, Panisse "Croûtons," Persian Cucumbers,  
Cornichon Relish and Espelette "Aïoli"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED