

# per se

## CHEF'S TASTING MENU

August 27, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Citrus Cured Japanese Medai, Pink Lady Apples,  
Sicilian Pistachios and Hass Avocado Mousse  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Roasted Carrots, Compressed Cucumbers,  
Marcona Almonds and Meyer Lemon

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sunchoke "Confit," Piedmont Hazelnuts,  
Oat "Tuile" and Concord Grape Gelée  
Served with Toasted Brioche  
(30.00 supplement)

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### "CONFIT" FILLET OF ATLANTIC HALIBUT

Littleneck Clam "Panade," Marinated Tomatoes,  
Summer Squash and Black Olive Emulsion

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### WILD SCOTTISH LANGOUSTINES

Squid Ink "Capellini," Bluefoot Mushrooms,  
Toasted Pine Nuts and Noilly Prat

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### SALMON CREEK FARMS' PORK JOWL

"Caponata," Cocktail Artichokes, Flowering Basil  
and Serrano Ham Vinaigrette

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### SADDLE OF MARCHO FARMS' VEAL\*

Ris de Veau "Pierogi," Caramelized French Leeks,  
Ruby Beets and "Sauce Raifort"

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Duchesse," Hen-of-the-Woods Mushrooms,  
Broccoli Rabe and "Sauce Bordelaise"  
(100.00 supplement)

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### CONSIDER BARDWELL FARM'S "PAWLET"

Celery Root "Remoulade," Poached Huckleberries,  
English Walnuts and Black Winter Truffle

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED