

# per se

## CHEF'S TASTING MENU

July 5, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Brioche Melba, Hen Egg Purée, and Benton's Country Ham Vinaigrette  
(60.00 supplement)

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### SALAD OF GLOBE ARTICHOKEs

"Pain de Campagne," Cerignola Olives,  
Meyer Lemon, and Sweet Carrots

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Black Winter Truffles, Compressed Strawberries,  
Petite Turnips, and California Pistachios  
(30.00 supplement)

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### SLOW-COOKED MONTAUK FLUKE

Greenmarket Squash, Charred Eggplant "Mayonnaise,"  
Tomato Confit, and Spicy Basil Emulsion

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### "BOUDIN" OF MAINE PEEKYTOE CRAB

Melted Leeks, Roasted Garlic Scapes, Shunkyo Radishes,  
and Whole Grain Mustard "Beurre Blanc"

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### "BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

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### LIBERTY FARM PEKIN DUCK BREAST\*

Marinated Peaches, Celery Branch,  
Toasted Pecans, and Benne Seed Jus

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### SADDLE OF ELYSIAN FIELDS FARM LAMB\*

Braised Fingerling Potatoes, Haricots Verts,  
Yellow Corn, and "Sauce Pimentón"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Rösti," Swiss Chard "Subric,"  
Chanterelle Mushrooms, and "Steak Sauce"  
(100.00 supplement)

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### "GOUGÈRE"

Jean Perrin's "Raclette de Scey"

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED