

# per se

CHEF'S TASTING MENU

July 15, 2017

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"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR\*

"Accompagnements Classiques"  
(60.00 supplement)

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SALAD OF NORWICH MEADOWS FARM CAULIFLOWER

Fairy Tale Eggplant, Toasted Pumpkin Seeds,  
Meyer Lemon, and "Bagna Càuda"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Plums, Ruby Beets, California Pistachios, and Greek Yogurt  
(30.00 supplement)

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FILLET OF MONTAUK TILEFISH

Razor Clams, Summer Squash, Haricots Verts,  
Sungold Tomatoes, and Black Olive Purée

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NOVA SCOTIA LOBSTER

Chanterelle Mushrooms, Sugar Snap Peas,  
Brentwood Corn, and "Sauce Américaine"

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"BREAD AND BUTTER"

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

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MILK-FED YORKSHIRE PORCELET

Sour Cherry Marmalade, Celery Branch,  
and Port Wine-Shallot Jus

HAND-CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM LAMB CHOP\*

Citrus-Braised Fennel, Red Radishes,  
Purplette Onions, and "Salsa Verde"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Quail Egg, "Pommes Paillason," Spinach "Gratin,"  
and Green Peppercorn "Mignonnette"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED