

# per se

## CHEF'S TASTING MENU

August 2, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Hiramasa "Tartare," Granny Smith Apples, Ruby Beet Glaze,  
and Pumpernickel "Panna Cotta"  
(60.00 supplement)

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### SALAD OF MARINATED GREENMARKET TOMATOES

Fennel Pollen-Scented "Lavash," Persian Cucumbers,  
Fino Verde Basil, and Green Tomato Gelée

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

Compressed Red Plums, Celery Branch "Ribbons,"  
Walnut "Streusel," and Greek Yogurt  
(30.00 supplement)

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### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Fairy Tale Eggplant, Toasted Pine Nuts,  
and Summer Squash

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### BUTTER-POACHED NOVA SCOTIA LOBSTER

Chanterelle Mushrooms, Brentwood Corn, Charred Shishito Pepper Cream,  
and "Hollandaise de Homard"

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### "BREAD AND BUTTER"

Geechie Boy Mill Red Cornbread and Diane St. Clair's Animal Farm Butter

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### LIBERTY FARM PEKIN DUCK BREAST\*

Fingerling Potatoes, Flageolet Beans, English Pea Purée,  
and Fines Herbes Emulsion

### HAND-CUT "TAGLIATELLE"

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

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### RIB-EYE OF ELYSIAN FIELDS FARM LAMB\*

Geechie Boy Mill Farro, Sweet Carrots,  
"Papadum," and Mint Crème Fraîche

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Crispy Bone Marrow, Hakurei Turnips, Cipollini Onions,  
Braised Lacinato Kale, and "Steak Sauce"  
(100.00 supplement)

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### WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Toasted Almond Butter,  
and Australian Black Winter Truffles

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness