

# per se

## CHEF'S TASTING MENU

August 10, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Sea Urchin "Panna Cotta," Red Plum Gelée, Spiced Peanuts,  
and French Laundry Garden Cucumbers  
(60.00 supplement)

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### SALAD OF K & J ORCHARDS PEARS

Celery Branch "Ribbons," Caramelized Sunchoke "Aioli,"  
Ruby Beets, and Black Winter Truffle "Aigre-Doux"

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Black Mission Figs,  
Hakurei Turnips, and Oat "Tuiles"  
(30.00 supplement)

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### CHARCOAL-GRILLED MONTAUK STRIPED BASS

Benton's Country Ham, Toasted Pine Nuts,  
Moroccan Olives, and Cocktail Artichokes

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### PAN-ROASTED ATLANTIC SEA SCALLOPS\*

Brentwood Corn, Greenmarket Peppers,  
and Chanterelle Mushroom Cream

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### "BREAD AND BUTTER"

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

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### DIAMOND H RANCH QUAIL BREAST

Squash Blossom "Tempura" and English Pea Purée  
Seasoned with Foie Gras "Pastrami"

### HAND-CUT "TAGLIATELLE"

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

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### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

"Ragoût" of Summer Pole Beans, Pickled Caraflex Cabbage,  
and Crispy Parmesan

### "SURF AND TURF"

Pine Island Shrimp and Miyazaki Wagyu\*  
Sungold Tomatoes, Tomato Vine "Mousseline,"  
Sautéed Okra, and Flowering Thyme Jus  
(100.00 supplement)

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### WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Piedmont Hazelnuts,  
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