

# per se

## CHEF'S TASTING MENU

August 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\*

Benton's Country Ham, Toasted Corn Cake, and Petite Onions  
(60.00 supplement)

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### CHARCOAL-GRILLED LA RATTE POTATOES

Romano Beans, Aji Dulce Peppers, Frisée Lettuce,  
and Romesco Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Caramelized Fennel, Poached Cherries,  
California Pistachios, and Burgundy Mustard  
(30.00 supplement)

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### CONFIT FILLET OF STEELHEAD TROUT\*

"Everything Bagel" Crumble, Pickled Cucumbers,  
and Ruby Beet Emulsion

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### HAWAIIAN ABALONE "EN PICATTA"

Roasted Artichokes, Lacinato Kale "Émincé,"  
Summer Squash, and Niçoise Olives

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### "BREAD AND BUTTER"

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

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### THOMAS FARM PIGEON

"Cuisse de Pigeon," Caraflex Cabbage,  
English Walnuts, and Huckleberry Jus

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"\*

Herb-Crusted Fairy Tale Eggplant, Demi-Sec Tomatoes,  
Hearts of Romaine Lettuce, and "Jus d'Agneau"

### SIRLOIN OF MIYAZAKI WAGYU\*

Chanterelle Mushrooms, Cauliflower Florettes,  
French Leeks, and "Bagna Càuda"  
(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