

# per se

CHEF'S TASTING MENU

August 22, 2017

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"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR\*

Razor Clams, Hand-Cut "Capellini," and "Gremolata"  
(60.00 supplement)

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SALAD OF FRENCH LAUNDRY GARDEN BEETS

Compressed Cucumbers, California Pistachios,  
Snow Peas, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

White Wine-Poached Comice Pears, Oat "Tuiles,"  
Celery Branch "Ribbons," and BLiS Maple Syrup  
(30.00 supplement)

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SLOW-COOKED FILLET OF ATLANTIC MONKFISH

"Mousse de Saint-Jacques," Chanterelle Mushrooms,  
Caraflex Cabbage, and Sweet Corn Bisque

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SCOTTISH LANGOUSTINES

Marinated Tomatoes, Summer Pole Beans,  
and "Hollandaise au Beurre de Homard"

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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\*

Gem Lettuce "Émincé," Crispy Shallots,  
and Shishito Pepper Cream

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SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Pommes Rissolées," Welsh Onions,  
Frisée Lettuce, and "Sauce Lyonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Bone Marrow "Panade," Tokyo Turnips, Glazed Carrots,  
and Wilted Arrowleaf Spinach  
(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