

# per se

CHEF'S TASTING MENU

August 24, 2017

---

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR\*

Scottish Langoustine "Tartare," Summer Melons,  
Spiced Virginia Peanuts, and Greek Yogurt  
(60.00 supplement)

---

SECKEL PEAR "EN CROÛTE"

Candied English Walnuts, Ruby Beets,  
and Caramelized Sunchoke "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch "Ribbons,"  
Pearson Farm Pecans, and Kendall Farms Crème Fraîche  
(30.00 supplement)

---

HERB-CRUSTED GOLDEN TILEFISH

Littleneck Clams, Pickled Fennel Bulb,  
Petite Squash, and Saffron Emulsion

---

PACIFIC ABALONE CONFIT

Chanterelle Mushrooms, Black Mission Figs,  
and Whole Grain Mustard "Beurre Blanc"

---

"BREAD AND BUTTER"

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

---

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Geechie Boy Mill Farro, Brentwood Corn, Compressed Plums,  
and Black Winter Truffle Jus

---

PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

"Cassoulet" of Greenmarket Pole Beans, "Pommes Rissolées,"  
Gem Lettuces, and Scallion "Mousseline"

SIRLOIN OF MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Tokyo Turnips,  
Sweet Carrots, and "Sauce Bordelaise"  
(100.00 supplement)

---

"GOUGÈRE"

with Aged "Gruyère"

---

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED