

# per se

CHEF'S TASTING MENU

October 11, 2018

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

"BACON AND EGGS"

Soft-Scrambled Eggs, Hobbs Shore's Bacon,  
Brioche "Croûton," and Royal Kaluga Caviar\*  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette-Scented "Lavash," Ruby Red Grapefruit,  
Petite Radishes, and Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Crispy Oats, Granny Smith Apples, Pistachio Purée,  
and Black Winter Truffle Crème Fraîche  
(30.00 supplement)

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CITRUS-CURED MONTAUK FLUKE\*

Preserved Ginger, Compressed Celtuce,  
and Persian Cucumber Vierge

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MAINE SEA SCALLOP "POËLÉ"\*

Caraflex Cabbage, Pickled Pearl Onions, Brussels Sprouts,  
and Sunflower Seed Vinaigrette

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"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Creamed Greenmarket Pole Beans, Piedmont Hazelnuts,  
"Soubise," and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Snug Harbor Heritage Farm Peppers,  
"Panisse," and Garden Basil

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

David Sugar's Hen-of-the-Woods Mushrooms, Hakurei Turnips,  
Braising Greens "Subric," and Madeira Jus  
(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 340.00

SERVICE INCLUDED