

# per se

CHEF'S TASTING MENU

June 30, 2019

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Brown Trout "Rillettes," Buckwheat "Crêpes,"  
Pearl Onion, and Dill-Scented Crème Fraîche  
(60.00 supplement)

---

SALAD OF GREENMARKET CUCUMBERS

Brioche Melba, Hawaiian Hearts of Peach Palm,  
Snow Peas, and "Green Goddess" Dressing

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Boysenberries, Celery Branch "Ribbons,"  
English Walnuts, and Greek Yogurt  
(30.00 supplement)

---

NORWEGIAN LANGOUSTINE "TARTARE"\*

Pearson Farm Peaches, Sweet Carrots,  
and Young Coconut "Vierge"

---

HERB-ROASTED "PAVÉ" OF MEDITERRANEAN LUBINA

Marinated Cocktail Artichokes, Sungold Tomatoes,  
Cerignola Olives, and Garlic Scape "Pesto"

---

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

---

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Rainbow Swiss Chard, Glazed Tokyo Turnips,  
and Hobbs Shore's Bacon Gastrique

"MAC AND CHEESE"

"Parmigiano-Reggiano," Hand-Cut "Ditalini,"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

---

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Paillason," Morel Mushrooms,  
Petite Lettuces, and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Martha's Vineyard Shiitake Mushrooms, Charred Scallion,  
and Japanese Bonito "Bouillon"  
(100.00 supplement)

---

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED