

# per se

## CHEF'S TASTING MENU

July 3, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Yellowfin Tuna "Tartare," Koshihikari Rice,  
Slow-Cooked Hen Egg, and Scallion "Émincé"  
(60.00 supplement)

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### SALAD OF GREENMARKET CUCUMBERS

Pearson Farm Peaches, Cherry Belle Radishes,  
Marcona Almonds, and Greek Yogurt

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Rhubarb, Tokyo Turnips, Pearl Onions,  
and English Walnuts  
(30.00 supplement)

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### BAKER RIVER SOCKEYE SALMON\*

Summer Squash, Marinated Cherry Tomatoes,  
and Basil Oil

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### MAINE SEA SCALLOP "POÊLÉ"\*

Compressed Celtuce, Shishito Peppers,  
and Coconut Emulsion

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### "BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Fines Herbes, Cauliflower Florettes,  
and "Jus de Volaille Rôti"

### RUSSET POTATO "GNOCCHI"

Hobbs Shore's Bacon, Crispy Broccoli, Cabot Cheddar "Mousseline"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### PRIME-RIB OF ELYSIAN FIELDS FARM LAMB\*

Ricotta "Tortellini," Sweet Carrot Purée, Snow Peas,  
and Meyer Lemon Gastrique

### SIRLOIN OF MIYAZAKI WAGYU\*

Corned Beef, Norwich Meadows Farm Beets,  
Watercress "Pudding," and "Borscht"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED