

# per se

## CHEF'S TASTING MENU



July 4, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Tuile en Feuille de Brick" and Caramelized Onion Crème Fraîche  
(60.00 supplement)

### "CAESAR SALAD"

Charcoal-Grilled Gem Lettuce, Slow-Cooked Hen Egg,  
"Pain de Campagne," and Aged Parmesan

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

Stewed Blueberries, Compressed Tokyo Turnips,  
English Walnuts, and Ruby Red Beet Purée  
(30.00 supplement)

### CONFIT "PAVÉ" OF SEA TROUT\*

Zephyr Squash, Shishito Peppers,  
Basil Oil, and Saffron Emulsion

### MAINE SEA SCALLOP "POËLÉ"\*

Hobbs Shore's Bacon, Celery Branch "Ribbons,"  
and Sweet Corn Chowder

### "BREAD AND BUTTER"

Tomato English Muffin and Whipped Lardo

### "CHICKEN AND WAFFLES"

Devil's Gulch Ranch "Poussin," Buckwheat Waffle, BLiS Maple Syrup,  
and Black Winter Truffle-Madeira Jus

### "MACARONI AND CHEESE"

Hand-Cut "Ditalini," Cabot Cheddar Mousse,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

"Pommes Paillason," Forest Mushrooms, Broccoli Florettes,  
and Braised Short Rib "Marmalade"

### HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Marinated Artichokes, Pole Bean "Ragoût,"  
Crispy Garlic Scapes, and "Sofritto"

### "GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED