

# per se

CHEF'S TASTING MENU

July 11, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Peekytoe Crab "en Feuille de Brick" and Scallion "Mousseline"  
(60.00 supplement)

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COMPRESSED SUMMER MELONS

Norwich Meadows Farm Cucumbers, Cherry Belle Radishes,  
Lemon Verbena, and Pine Nut Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Pearson Farm Pecans,  
Tokyo Turnips, and Kendall Farms Crème Fraîche  
(30.00 supplement)

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GREEN WALK HATCHERY RAINBOW TROUT\*

Slow-Roasted Golden Beets, Greenmarket Celtuce,  
and Brokaw Avocado Mousse

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MAINE LOBSTER "À LA PLANCHA"

"Demi-Sec" Sungold Tomatoes, Greek Basil Purée,  
and Saffron Emulsion

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"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

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MILK-FED YORKSHIRE PORCELET

California Nectarines, Confit Fennel Bulb,  
and Black Garlic Jus

MASCARPONE-ENRICHED GEECHIE BOY MILL POLENTA

Soft-Boiled Hen Egg, Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

La Ratte Potatoes, Artichoke "Tapenade,"  
Wilted Fava Leaves, and "Jus d'Agneau"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Dégustation de Courgettes d'Été" and "Gastrique Béarnaise"  
(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