

# per se

## CHEF'S TASTING MENU

July 23, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Feuille de Brick," Yellowfin Tuna "Tartare," Soy Bean "Panna Cotta,"  
and Norwich Meadows Farm Cucumbers  
(60.00 supplement)

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### SALAD OF MARINATED SUNGOLD TOMATOES

California Nectarines, Charred Romano Beans,  
and Fennel Top "Tapenade"

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Andy's Orchard Cherries, Daikon Radish,  
and Pistachio Purée  
(30.00 supplement)

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### "PAVÉ" OF MEDITERRANEAN LUBINA

Vidalia Onion "Tagliatelle," Summer Squash,  
and Celery Branch

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### MAINE SEA SCALLOP "À LA PLANCHA"\*

Hobbs Shore's Bacon "Émincé," Martha's Vineyard Mycological's Shiitake Mushrooms,  
Wilted Arrowleaf Spinach, and Hen Egg 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"

Tokyo Turnips, Granny Smith Apples, Piedmont Hazelnuts,  
and Cider Vinegar Gastrique

### GEECHIE BOY MILL SOFT "POLENTA"

Brentwood Corn, Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Panisse "Croûtons," Hadley Orchard Medjool Dates, Cocktail Artichokes,  
Shishito Peppers, and Vadouvan Curry

### "CORNEDED BEEF AND CABBAGE"\*

Miyazaki Wagyu, Magic Myrna Potatoes, Sweet Carrots,  
Napa Cabbage, and Whole Grain Mustard  
(100.00 supplement)

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### MAPLEBROOK FARMS "BURRATINI"

Brioche Melba, Preserved Ramps,  
and Arugula "Pesto"

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness