

# per se

## CHEF'S TASTING MENU

July 27, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Hiramasa, Soy Bean "Panna Cotta,"  
and Japanese Bonito Gelée  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Summer Melons, Hass Avocado Mousse,  
and Compressed Radishes

### HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Brooks Cherries, Slow-Roasted Ruby Beets,  
California Pistachios, and Greek Yogurt  
(30.00 supplement)

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### "PAVÉ" OF WILD PORTUGUESE DAURADE

"Pain de Campagne," Marinated Cherry Tomatoes,  
Shishito Peppers, and Pimentón Emulsion

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### BUTTER-POACHED MAINE LOBSTER

Glazed Celtuce, Fairy Tale Eggplant,  
and "Hollandaise d'Homard"

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### "BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

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### DEVIL'S GULCH RANCH "SELLE DE LAPIN"\*

Hobbs Shore's Bacon, Chanterelle Mushrooms, Sweet Corn Porridge,  
and Celery Branch "Ribbons"

### "MACARONI AND CHEESE"

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

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

"Pommes Purée," Wilted Arrowleaf Spinach,  
Oregon Cèpes, and "Sauce Bordelaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Cocktail Artichoke "Gratin," Pole Bean "Paquet,"  
Summer Squash, and "Jus de Veau"  
(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