

# per se

CHEF'S TASTING MENU

August 16, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Pastrami," Pumpernickel Melba,  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

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SALAD OF COMPRESSED PEACHES

Hawaiian Hearts of Peach Palm, Greenmarket Cucumbers,  
Cherry Belle Radishes, and Flowering Basil

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Graham Cracker "Génoise," Toasted Marshmallow,  
Brooks Cherries, and K+M Chocolate Glaze  
(30.00 supplement)

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CHARCOAL-GRILLED MONTAUK MACKEREL\*

"Pain de Campagne," Romano Bean "Escabèche,"  
Sweet Peppers, and Italian Parsley Oil

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MAINE SEA SCALLOP "À LA PLANCHA"\*

Marble Potatoes, Wilted Spigarello Kale,  
and Razor Clam-Chorizo Emulsion

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"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

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LIBERTY FARM PEKIN DUCK BREAST\*

Slow-Roasted Ruby Beets, French Leeks, California Pistachios,  
and Oregon Huckleberry Gastrique

MASCARPONE-ENRICHED SWEET CORN "PORRIDGE"

Four Story Hill Farm Hen Egg, Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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MARCHO FARMS VEAL RIB-EYE\*

Forest Mushroom "Pierogi," Norwich Meadows Farm Sweet Carrots,  
and "Gremolata" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Bone Marrow "Pain Perdu," Matsutake Mushrooms,  
and "Steak Sauce"  
(100.00 supplement)

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MAPLEBROOK FARMS "BURRATINI"

Kadota Fig "Compote," Pea Shoots,  
and Pine Nut Vinaigrette

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED