

# per se

## CHEF'S TASTING MENU

July 16, 2016

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

### ROYAL KALUGA CAVIAR\*

Horseradish "Panna Cotta," Pumpernickel Melbas,  
Concord Grape "Granité" and Roasted Ruby Beets  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

"Haupia," Norwich Meadows Farm's Sweet Carrots, Hass Avocado,  
Sugar Snap Peas and Preserved Ginger

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

Phillip's Farms' Strawberries, Sicilian Pistachios,  
Pearl Onions and Smoked "Soubise"  
Served with Toasted Brioche  
(30.00 supplement)

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### "PAVÉ" OF ATLANTIC BLUEFIN TUNA\*

Grilled Pearson Farm's Peaches, Scarlet Turnips,  
Hearts of Romaine Lettuce and Sunchoke "Aioli"

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### PACIFIC ABALONE "CONFIT"

Hemskirke Apricots, Spiced Cashews, Celery Branch  
and Noilly Prat Emulsion

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### SALMON CREEK FARMS' PORK JOWL

Marinated Pole Beans, Persian Cucumbers, Petite Radishes  
and Nectarine-Barbecue Sauce

### HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB\*

Broccoli "Crêpe," Forest Mushroom "Potage,"  
Piedmont Hazelnuts and "Jus d'Agneau"

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Brentwood Corn, Shishito Peppers, Summer Squash  
and "Sauce Pimentón"  
(100.00 supplement)

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### MEADOW CREEK DAIRY'S "GRAYSON"

Hobbs Shore's Bacon, Sungold Tomato "Clafoutis,"  
Young Lettuces and Thousand Island Gastrique

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED