

# per se

## CHEF'S TASTING MENU

July 22, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Citrus Cured Dorade, Granny Smith Apple "Granité,"  
Ginger "Panna Cotta" and Persian Cucumbers  
(60.00 supplement)

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### SALAD OF ROASTED NORWICH MEADOWS FARM'S BEETS

Hawaiian Hearts of Peach Palm, Marinated Pole Beans,  
Marcona Almonds and Navel Orange Marmalade

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Summer Melons, Pickled Pearl Onions,  
Toasted Pine Nuts and Scallion "Emincé"  
Served with Toasted Brioche  
(30.00 supplement)

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### "CONFIT" FILLET OF ATLANTIC BLUEFIN TUNA\*

"Pain de Campagne" Melba, Charred Shishito Peppers,  
Snow Pea "Chiffonade" and Espelette "Beurre Blanc"

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### WILD SCOTTISH LANGOUSTINES "À LA PLANCHA"

Hearts of Romaine Lettuce, Currant Tomatoes,  
Celery Branch and Caramelized Sunchoke "Aïoli"

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### WOLFE RANCH "JAMBONNETTE DE CAILLE"

Creamed Broccoli Rabe, Tokyo Turnips, Piedmont Hazelnuts,  
Brentwood Corn and "Sauce Périgourdine"

### HAND CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"\*

"Gnocchi à la Parisienne," Cocktail Artichokes,  
Glazed Sweet Carrots and "Gastrique Paloise"

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Dégustation de Pommes de Terre," Crispy Bone Marrow,  
Wilted Arrowleaf Spinach and Horseradish "Mousseline"  
(100.00 supplement)

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### MEADOW CREEK DAIRY'S "GRAYSON"

Sicilian Pistachios, Santa Rosa Plums,  
Phyllo Crisps and Whipped Acacia Honey

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED