

# per se

## CHEF'S TASTING MENU

June 11, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Nova Scotia Lobster "Glaçage," Pickled Pearl Onions,  
and Chive Blossoms  
(60.00 supplement)

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### SALAD OF NORWICH MEADOWS FARM BEETS

Petite Lettuce, Easter Egg Radishes, California Pistachios,  
and Black Winter Truffle "Aïoli"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Compressed Plums,  
Treviso, and Toasted Almond Butter  
(30.00 supplement)

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### SAUTÉED FILLET OF SABLEFISH

Glazed English Peas, Morel Mushrooms,  
and "Crème de Champignons"

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### PAN-ROASTED SOFTSHELL CRAB

Brioche Melba, Caramelized French Leeks,  
Frisée Lettuce, and Caper Cream

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### "BREAD AND BUTTER"

Hobbs Shore's Bacon-Onion Brioche and Diane St. Clair's Animal Farm Butter

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### HERB-CRUSTED SALMON CREEK FARMS PORK JOWL

Soffritto Braised Romano Beans and Shishito Pepper Jus

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

Violet Artichokes, Sungold Tomatoes, Moroccan Olive Purée,  
and Roasted Spring Garlic Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Parisian Carrots, Broccolini Florettes, "Pommes Rissolées,"  
and Bone Marrow Vinaigrette  
(100.00 supplement)

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### "GOUGÈRE"

Jean Perrin's "Raclette de Scey"

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED

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