

# per se

## CHEF'S TASTING MENU

July 15, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Peekytoe Crab, English Pea "Panna Cotta," Horseradish Crème Fraîche,  
and Pumpernickel Lavash  
(60.00 supplement)

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### SALAD OF MARINATED SWEET CARROTS

Persian Cucumbers, Caramelized Sunchoke "Aioli,"  
Pickled Eggplant, and Vadouvan Curry Oil

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Santa Rosa Plums,  
Hakurei Turnips, and California Pistachio Purée  
(30.00 supplement)

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### SLOW-COOKED GOLDEN TILEFISH

"Pommes Maxim's," Cocktail Artichokes, Melted Celery Branch,  
and "Crème de Poisson Fumée"

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### HOKKAIDO SEA URCHIN\*

Gem Lettuces, Granny Smith Apples, Cherry Belle Radishes,  
and Piedmont Hazelnuts

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### "BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

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### DIAMOND H RANCH QUAIL BREAST

"Ragoût" of Greenmarket Pole Beans, Shallot Confit,  
and Benton's Ham Emulsion

### HAND-CUT "TAGLIATELLE"

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

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

Corn "Pudding," Chanterelle Mushrooms, Sungold Tomatoes,  
and Braised Broccoli di Cicco

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Wilted Arrowleaf Spinach, "Champignon de Paris,"  
Summer Squash, and Brown Butter Jus  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère"

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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