

# per se

## CHEF'S TASTING MENU

July 26, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Pumpernickel Blinis, Ruby Beet "Tartare," Granny Smith Apples,  
and Horseradish Crème Fraîche  
(60.00 supplement)

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### SALAD OF GREENMARKET CARROTS

Fairy Tale Eggplant, Moroccan Olives, Arugula Leaves,  
and Meyer Lemon Vinaigrette

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

Hakurei Turnips, Celery Branch, California Pistachios,  
and Pickled Pearl Onions  
(30.00 supplement)

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### CITRUS-CURED JAPANESE MADAI\*

Compressed Summer Melons, Persian Cucumbers, Toasted Pine Nuts,  
and Armando Manni Extra Virgin Olive Oil

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### PAN-ROASTED SCOTTISH LANGOUSTINES

Chanterelle Mushrooms, Melted Welsh Onions,  
and Bone Marrow "Pudding"

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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

Cauliflower Florettes, Piedmont Hazelnuts,  
and Thomcord Grape Marmalade

### HAND-CUT "TAGLIATELLE"

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

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### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Gem Lettuces, Demi-Sec Tomatoes,  
Haricots Verts, and "Salsa Verde"

### SIRLOIN OF MIYAZAKI WAGYU\*

Broccoli "Pain Perdu," Shallot Confit,  
and "Steak Sauce"  
(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