

# per se

## CHEF'S TASTING MENU

August 3, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Australian Hiramasa, Persian Cucumbers, Spiced Cashews,  
and Young Ginger "Panna Cotta"  
(60.00 supplement)

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### "CAESAR SALAD"

Gem Lettuces, Pickled Pearl Onions, Brioche Melba,  
and Cured Squire Hill Farm Hen Egg Yolk

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Red Plums, Celery Branch "Ribbons,"  
Walnut "Streusel," and Greek Yogurt  
(30.00 supplement)

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### SAUTÉED FILLET OF GOLDEN TILEFISH

Marinated Sungold Tomatoes, Toasted Pine Nuts,  
Summer Squash, and Saffron Emulsion

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### CHARCOAL-GRILLED PACIFIC ABALONE

Geechie Boy Mill Farro, Charred Eggplant "Aioli,"  
Greenmarket Peppers, and Pimentón Butter

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### "BREAD AND BUTTER"

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

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### MILK-POACHED FOUR STORY HILL FARM POULARDE

English Pea Purée, Norwich Meadows Farm Carrots, and "Sauce Suprême"

### HAND-CUT "TAGLIATELLE"

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

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### SADDLE OF ELYSIAN FIELDS FARM LAMB\*

Sweet Corn, Tokyo Turnips, and Chanterelle Mushroom Cream

### SIRLOIN OF MIYAZAKI WAGYU\*

Braised Pole Beans, Lacinato Kale, Crispy Broccoli, and "Steak Sauce"  
(100.00 supplement)

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### WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Toasted Almond Butter,  
and Australian Black Winter Truffles

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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