

# per se

## CHEF'S TASTING MENU

August 12, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Cauliflower "Panna Cotta," Oyster Glaze,  
Young Ginger, and Finger Limes  
(60.00 supplement)

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### SALAD OF COMPRESSED NORWICH MEADOWS FARM MELONS

Fennel Bulb, Lemon Cucumbers, Aji Dulce Peppers,  
and Espelette-Scented Lavash

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Maine Blueberries, California Pistachios,  
Ruby Beets, and Milk "Tuiles"  
(30.00 supplement)

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### CHARCOAL-GRILLED MEDITERRANEAN DAURADE

Pine Island Shrimp, Brentwood Corn,  
Summer Squash, and "Bouillabaisse"

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### PAN-ROASTED ATLANTIC SEA SCALLOPS\*

"Pommes Purée," Braised Lacinato Kale,  
and "Hollandaise de Homard"

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### "BREAD AND BUTTER"

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

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### LIBERTY FARM PEKIN DUCK BREAST\*

Greengage Plums, Celery Branch Salad,  
and Black Winter Truffle Emulsion

### "RIS DE VEAU"

Glazed "Ditalini," Gem Lettuce, Benton's Country Ham Jus,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Ragoût" of Greenmarket Pole Beans, Caraflex Cabbage,  
Crispy Okra, and Sungold Tomatoes

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

Brisket "Marmalade," Chanterelle Mushrooms,  
Welsh Onions, and "Sauce Lyonnaise"  
(100.00 supplement)

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### WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Piedmont Hazelnuts,  
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