

# per se

CHEF'S TASTING MENU

August 17, 2017

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"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR\*

King Salmon "Rillettes," Buckwheat "Crêpe," Welsh Onions,  
and Horseradish Crème Fraîche  
(60.00 supplement)

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SALAD OF ROASTED TOKYO TURNIPS

Broccoli "Potage," Meyer Lemon Confit,  
Marcona Almonds, and Crispy Parmesan

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Winter Truffles, Brooks Cherries,  
Frisée Lettuce, and Ruby Beet Purée  
(30.00 supplement)

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SILVER HAKE "EN FEUILLE DE BRICK"

Littleneck Clam, Creamed Brentwood Corn, Greenmarket Peppers,  
and Summer Squash Emulsion

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ATLANTIC SEA SCALLOPS\*

Marinated Tomatoes, Wilted Gem Lettuces,  
Pickled Pearl Onions, and Sourdough "Mousseline"

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"BREAD AND BUTTER"

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

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SALMON CREEK FARMS PORK JOWL

Geechie Boy Mill Polenta, Haricots Verts,  
and Benton's Country Ham Jus

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SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Chanterelle Mushrooms, French Breakfast Radishes,  
Snow Peas, and "Gastrique Béarnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Fingerling Potatoes, "Pommes Maxim's,"  
Braised Lacinato Kale, and "Sauce Bordelaise"  
(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