

# per se

CHEF'S TASTING MENU

August 23, 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 "Gravlax," Buckwheat "Crêpe,"  
Persian Cucumbers, and Preserved Horseradish  
(60.00 supplement)

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HERB-CRUSTED HEIRLOOM TOMATO "FONDANTE"

per se Ricotta, Fairy Tale Eggplant, Petite Basil,  
and Armando Manni Extra Virgin Olive Oil

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch "Ribbons,"  
Pearson Farm Pecans, and Kendall Farms Crème Fraîche  
(30.00 supplement)

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CHARCOAL-GRILLED GOLDEN TILEFISH

Razor Clams, Brentwood Corn, Summer Squash,  
and Scallion "Mousseline"

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SCOTTISH LANGOUSTINES\*

Black Mission Figs, Piedmont Hazelnuts, Compressed Melons,  
and Caramelized Sunchoke Vinaigrette

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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\*

Koshihikari Rice, Chanterelle Mushrooms,  
Sweet Carrots, and Broccoli Purée

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SADDLE OF ELYSIAN FIELDS FARM LAMB\*

"Cassoulet" of Greenmarket Pole Beans, Gem Lettuces,  
and Flowering Thyme Jus

SIRLOIN OF MIYAZAKI WAGYU\*

Yukon Gold Potato "Mille-Feuille," Creamed Arrowleaf Spinach,  
Tokyo Turnips, 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