

# per se

CHEF'S TASTING MENU

August 27, 2017

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"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR\*  
Razor Clams, Hand-Cut "Capellini,"  
Meyer Lemon, and Crispy Broccoli  
(60.00 supplement)

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SALAD OF MARINATED GREENMARKET TOMATOES  
Norwich Meadows Farm Cucumbers, Ruby Grapefruit "Suprêmes,"  
d'Avignon Radishes, and "Beurre de Topinambour"

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
"Assaisonné au Confit de Canard," Brentwood Corn Relish,  
Compressed Plums, and Toasted Pecan "Streusel"  
(30.00 supplement)

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CONFIT FILLET OF PORTUGUESE TURBOT  
Melted Caraflex Cabbage, Tokyo Turnips,  
and Black Winter Truffle Emulsion

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BUTTER-POACHED MAINE LOBSTER  
Summer Pole Beans, "Champignons de Paris,"  
and Scallion "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 Farro, Ajì Dulce Peppers,  
Fried Okra, and "Ranch"

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SADDLE OF MARCHO FARMS NATURE-FED VEAL\*  
Sweetbread "Pierogi," Roasted Gem Lettuce,  
Cocktail Artichokes, and "Chimichurri" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE\*  
Marble Potato "Mille-Feuille," Creamed Arrowleaf Spinach,  
Glazed Sweet Carrots, 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