

# per se

## CHEF'S TASTING MENU

October 4, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Littleneck Clams, Crispy Broccoli,  
and Hand-Cut "Capellini"  
(60.00 supplement)

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### SALAD OF GREENMARKET RADISHES

Blood Orange "Suprêmes," Roasted Ruby Beets,  
and Caramelized Sunchoke "Aioli"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

Sweet Carrot Purée, Four-Spiced Walnuts,  
and Saffron-Vanilla Gastrique  
(30.00 supplement)

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### POTATO-CRUSTED MONTAUK BUTTERFISH

"Pommes Écrasées," Pearl Onions,  
and Whole Grain Mustard "Beurre Blanc"

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### BUTTER-POACHED MAINE LOBSTER

Melted Savoy Cabbage, Virginia Peanut "Streusel,"  
and Concord Grape Emulsion

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### "BREAD AND BUTTER"

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

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### DIAMOND H RANCH QUAIL BREAST

Celery Branch "Ribbons," Cornbread "Pudding,"  
and Meyer Lemon Jus

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### SADDLE OF ELYSIAN FIELDS FARM LAMB\*

"Panisse" Croûtons, Sungold Tomatoes,  
Romano Beans, and Pickled Peppers

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Chicken-of-the-Woods Mushrooms,  
Creamed Pea Shoots, and "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