

# per se

## CHEF'S TASTING MENU

June 11, 2018

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

### ROYAL KALUGA CAVIAR\*

"Candied Bacon," Coddled Pullet Egg,  
Brioche "Soldiers," and Chive Blossoms  
(60.00 supplement)

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### CHARCOAL-GRILLED KOHLRABI

Snug Harbor Heritage Farm Lettuces, Toasted Pistachios,  
Fuerte Avocado Mousse, and California Nectarines

### "TORCHON" OF ELÉVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch Salad,  
Black Winter Truffle, and Almond Butter  
(30.00 supplement)

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### CITRUS-CURED SHIMA AJI\*

Sungold Tomatoes, Marinated Squash,  
Sea Beans, and Bonito-Citrus Gastrique

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### HERB-ROASTED SCOTTISH LANGOUSTINES

"Dégustation" of Spring Peas, Onion Confit, and "Sauce Bordelaise"

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### "BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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### THOMAS FARM PIGEON\*

Brooks Cherries, Norwich Meadows Farm Fennel,  
and Piedmont Hazelnut Vinaigrette

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Morel Mushrooms, Cauliflower Florettes, Crispy Garlic,  
Petite Basil, and Meyer Lemon Jus

### SIRLOIN OF MIYAZAKI WAGYU\*

Peanut Potatoes, Broccoli di Cicco, Oregon Cèpes,  
and "Sauce Dijonnaise"  
(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 340.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness