

# per se

## CHEF'S TASTING MENU

July 27, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

"Feuille de Brick," Summer Melons, Lovage Oil,  
and Champagne "Granité"  
(60.00 supplement)

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### HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Andy's Orchard Nectarines, California Pistachios,  
and Compressed Celtuce

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpnickel Melba, Petite Welsh Onions,  
and Green Tomato "Chow Chow"  
(30.00 supplement)

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### SAUTÉED FILLET OF MONTAUK GOLDEN TILEFISH

Norwich Meadows Farm Squash, Picholine Olive Rings,  
Marinated Tomatoes, and Noilly Prat "Beurre Blanc"

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### CHARCOAL-GRILLED PACIFIC ABALONE

"Panisse" Croûtons, Lemon Cucumbers, Salanova Lettuces,  
and Yuzu Moromi Emulsion

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### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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### DIAMOND H RANCH QUAIL BREAST

Broccolini Florettes, Piedmont Hazelnuts,  
Golden Beets, and Mulberry Jus

### HAND-CUT "TAGLIATELLE"

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

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### BACON-WRAPPED MARCHO FARMS VEAL\*

Charred Romano Beans, Glazed Sweet Corn,  
and "Ranch Dressing"

### 100 DAY DRY-AGED BEEF RIB-EYE\*

"Pommes Rissolées," Wilted Arrowleaf Spinach,  
Roasted 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 340.00

SERVICE INCLUDED