

# per se

## CHEF'S TASTING MENU

July 28, 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," Celery Branch "Ribbons," Piedmont Hazelnuts,  
and White Chocolate Purée  
(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

Pickled Brentwood Corn, Pearson Farm Pecans,  
Crispy Oats, and Burgundy Mustard  
(30.00 supplement)

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### CHARCOAL-GRILLED ATLANTIC MACKEREL\*

Norwich Meadows Farm Cucumbers, Marinated Tomatoes,  
Welsh Onions, and "Tonnato" Emulsion

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### HOKKAIDO SEA URCHIN\*

Greenmarket Peaches, Hakurei Turnips,  
and Smoked Foie Gras "Royale"

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### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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### DIAMOND H RANCH QUAIL BREAST

Nantes Carrots, Spiced Cashews,  
and Concord Grape Jus

### HAND-CUT "TAGLIATELLE"

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

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### HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

"Ragoût" of Pole Beans, Fairy Tale Eggplant, Salanova Lettuces,  
and Charred Shishito Pepper Cream

### "PAVÉ" OF MIYAZAKI WAGYU\*

Pink Beauty Radishes, Wilted Arrowleaf Spinach,  
"Pommes Rissolées," 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

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