

# per se

## CHEF'S TASTING MENU

July 31, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Hawaiian Hearts of Peach Palm, Summer Melon Gelée,  
and Coconut "Chiffon"  
(60.00 supplement)

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### "MORILLE FARCIE"

Shishito Pepper "Pain Perdu," Broccoli Florettes,  
and Chanterelle Mushrooms "à la Grecque"

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

California Pluots, Young Fennel, Toasted Walnuts,  
and Black Winter Truffle  
(30.00 supplement)

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### CHARCOAL-GRILLED FILLET OF MEDITERRANEAN LUBINA

Marble Potatoes, Summer Squash Confit, Picholine Olives,  
and "Tonnato Sauce"

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### SCOTTISH LANGOUSTINES "POÊLÉES"

"Croûtons de Ris de Veau," Greenmarket Carrots, and "Sauce Blanquette"

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### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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### DIAMOND H RANCH QUAIL BREAST

Glazed Celery Branch, Cipollini Onions,  
and Black Mission Fig Jus

### HAND-CUT "TAGLIATELLE"

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

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### PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Fava Bean "Tapenade," Norwich Meadows Farm Beets,  
Piedmont Hazelnuts, and "Borscht"

### "PAVÉ" OF MIYAZAKI WAGYU\*

Petite Lettuces, Cranberry Bean "Ragoût,"  
and "Steak Sauce"  
(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