

# per se

## CHEF'S TASTING MENU

August 13, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Brentwood Corn Custard, Compressed Celtuce,  
and Hobbs Shore's Bacon Chip  
(60.00 supplement)

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### SALAD OF SEED-CRUSTED BEETS

Hass Avocado Purée, Husk Cherries, Celery Branch Salad,  
and Toasted Pistachios

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

Hakurei Turnips, Green Finger Grapes,  
and Burgundy Mustard  
(30.00 supplement)

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### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Greenmarket Pole Beans, Crispy Shallots,  
and "Vin Jaune" Emulsion

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### CHARCOAL-GRILLED MAINE LOBSTER

Norwich Meadows Farm Summer Squash, Sungold Tomatoes,  
Flowering Basil, and Cerignola Olive Relish

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### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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### LIBERTY FARM PEKIN DUCK BREAST\*

Tristar Strawberries, Petite Scallions,  
and Hazelnut Vinaigrette

### HAND-CUT "TAGLIATELLE"

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

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### SADDLE OF ELYSIAN FIELDS FARM LAMB\*

Fairy Tale Eggplant, Marinated Artichokes,  
Padrón Peppers, and Pimentón Jus

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

"Pommes Purée," Maitake Mushroom "en Feuille de Brick,"  
Salanova Lettuces, 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

PRIX FIXE 340.00

SERVICE INCLUDED

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