

# per se

## CHEF'S TASTING MENU

August 18, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Spot Prawn Gelée, Crème Fraîche "Panna Cotta,"  
Brioche "Croûtons," and Fines Herbes  
(60.00 supplement)

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### SALAD OF NORWICH MEADOWS FARM HEIRLOOM TOMATOES

per se Ricotta, Pickled Lemon Cucumbers, Husk Cherries,  
and Armando Manni Extra Virgin Olive Oil

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Compressed Finger Grapes,  
Marinated Young Fennel, and Candied Virginia Peanuts  
(30.00 supplement)

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### "PAVÉ" OF MONTAUK TILEFISH

Razor Clams "à la Plancha," Ají Dulce Peppers,  
"Pommes Purée," and Bonito Emulsion

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### CHARCOAL-GRILLED MAINE LOBSTER

Sweet Corn "Pudding," Celery Branch,  
and Fig-Chocolate Purée

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### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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### LIBERTY FARM PEKIN DUCK BREAST\*

Cauliflower Florettes, Piedmont Hazelnuts,  
and Tristar Strawberries

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### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Crispy Broccoli Crumble, Glazed Tokyo Turnips,  
and Szechuan Peppercorn "Mignonnette"

### "PÂTÉ-CHAUD DE RIS DE VEAU"

Mirabelle Plums, Cherry Belle Radishes, Frisée Lettuce,  
and "Sauce Périgourdine"  
(Serves Two)

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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