

# per se

## CHEF'S TASTING MENU

August 27, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Lovage "Panna Cotta," Tellicherry Peppercorn "Lavash,"  
Compressed Melons, and Pickled Myoga  
(60.00 supplement)

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### SALAD OF NORWICH MEADOWS FARM SQUASH

"Pain de Campagne," Fairy Tale Eggplant, Sungold Tomatoes,  
and Jimmy Nardello Peppers

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Slow-Roasted Beets, Marinated Celtuce,  
Poached Maine Blueberries, and Crispy Oats  
(30.00 supplement)

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### PACIFIC HIRAMASA "À LA PLANCHA"\*

Pickled Sweet Carrots, Cherry Belle Radishes,  
and Cucumber "Vierge"

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### CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Cocktail Artichokes, Fennel "Tapenade,"  
Picholine Olives, and "Puttanesca"

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### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Crêpes aux Fines Herbes," Chanterelle Mushrooms,  
Summer Pole Beans, and Gremolata Vinaigrette

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### 48 HOUR-BRAISED BEEF SHORT RIB

Red Napa Cabbage, Elephant Heart Plums,  
Welsh Onions, and Kanzuri Gastrique

### VEAL SWEETBREADS "EN FEUILLE DE BRICK"

Sweet Corn "Potage," Charred Lettuces,  
and Black Truffle Jus

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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