

# per se

## CHEF'S TASTING MENU

September 7, 2018

---

### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Citrus-Cured Kanpachi, Soybean "Panna Cotta,"  
and Greengage Plums  
(60.00 supplement)

---

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Cucumbers, Frog Hollow Farm Peaches, Pickled Green Peanuts,  
and Toasted Sesame Seed Coulis

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

Black Mission Figs, Young Fennel,  
and Crispy Red Onions  
(30.00 supplement)

---

### "PAVÉ" OF MONTAUK BLACK SEA BASS

Razor Clams "à la Plancha," Cocktail Artichokes,  
Marinated Blush Tomatoes, and Italian Parsley "Panade"

---

### CHARCOAL-GRILLED PACIFIC ABALONE

Melted Welsh Onions, Sunchoke Chips,  
and Celtuce "Mousseline"

---

### "BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

---

### DIAMOND H RANCH QUAIL BREAST

Sweet Corn "Pain Perdu," Ají Dulce Peppers,  
and "Jus de Caille"

---

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

"Cassoulet" of Pole Beans, Herb-Crusted Summer Squash,  
and Greenmarket Basil

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

Hobbs Shore's Bacon, Chanterelle Mushrooms,  
Braised Caraflex Cabbage, and "Steak Sauce"  
(100.00 supplement)

---

### "GOUGÈRE"

with Aged "Gruyère"

---

### 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