

# per se

CHEF'S TASTING MENU

June 28, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Kaffir Lime-Scented "Lavash," Hass Avocado,  
and Kendall Farms Crème Fraîche Sherbet  
(60.00 supplement)

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SALAD OF MARINATED BEETS

Pearson Farm Peaches, Poached Rhubarb,  
and Cashew Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candied Pecans, Young Fennel Bulb, Cherry Jam,  
and Aged Balsamic Vinegar  
(30.00 supplement)

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CHARCOAL-GRILLED MONTAUK TAUTOG

Summer Pole Beans, Crispy Garlic Scapes,  
and Shishito Pepper Cream

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MAINE SEA SCALLOP "À LA PLANCHA"\*

Serrano Ham, Cracked Koshihikari Rice,  
and Scallion "Émincé"

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"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

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LIBERTY FARM PEKIN DUCK BREAST\*

Roasted Celery Heart, Sunchoke Purée,  
and Szechuan Peppercorn "Mignonnette"

MASCARPONE-ENRICHED GEECHIE BOY MILL POLENTA

Soft-Boiled Hen Egg and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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MARCHO FARMS NATURE-FED VEAL "MARSALA"\*

Sweetbread "Tortellini," Forest Mushrooms,  
and Toasted Pine Nuts

100 DAY DRY-AGED BEEF RIB-EYE\*

Fingerling Potatoes, Green Asparagus,  
Sugar Snap Peas, and "Steak Sauce"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED