

# per se

## CHEF'S TASTING MENU

July 21, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Hiramasa and Granny Smith Apple-Yuzu Purée  
(60.00 supplement)

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### PEARSON FARM PEACHES

Pickled Cucumbers, Hawaiian Hearts of Peach Palm,  
and Toasted Pecan "Butter"

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

Compressed Nectarines, Marinated Fennel Bulb, California Pistachios,  
and Aged Balsamic Vinegar  
(30.00 supplement)

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### YELLOWFIN TUNA "À LA PLANCHA"\*

Greenmarket Pole Beans, Shishito Peppers,  
and Scallion Oil

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### HERB-CRUSTED NORWEGIAN LANGOUSTINES

Norwich Meadows Farm Summer Squash, Cherry Tomatoes,  
Genovese Basil, and Saffron Emulsion

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### "BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

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### DEVIL'S GULCH RANCH "SELLE DE LAPIN"\*

Sweet Corn "Pudding," Caraflex Cabbage,  
and Hobbs Shore's Bacon Gastrique

### GEECHIE BOY MILL SOFT "POLENTA"

Slow-Poached Hen Egg, Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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

"Pommes Rissolées," Green Tomato "Chow-Chow,"  
Tokyo Turnips, and "Steak Sauce"

### SIRLOIN OF MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Oregon Cèpes,  
"Soubise," and "Sauce Bordelaise"  
(100.00 supplement)

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### MAPLEBROOK FARMS "BURRATINI"

Brioche Melba, Preserved Ramps,  
and Arugula "Pesto"

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED

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