

# per se

CHEF'S TASTING MENU

July 29, 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 "Tartare," Bonito Gelée,  
and Hawaiian Hearts of Peach Palm  
(60.00 supplement)

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SALAD OF SUMMER POLE BEANS

Sungold Tomatoes, Fairy Tale Eggplant,  
and Charred Shishito Peppers

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Celery Branch "Ribbons,"  
Spiced Pecans, and Burgundy Mustard  
(30.00 supplement)

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"PAVÉ" OF MEDITERRANEAN LUBINA

Greenmarket Summer Squash, Toasted Almonds,  
and "Sauce Laitue"

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NORWEGIAN LANGOUSTINES "POËLÉES"

"Pommes Purée," Pickled Pearl Onions,  
and "Crème de Crustacés"

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"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Chanterelle Mushrooms, Snow Peas,  
and "Jus de Volaille"

HITCH POINT FARM RED CORN GRITS

Marcho Farms "Ris de Veau," Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Roasted Cauliflower, Marinated Fennel, Moroccan Olives,  
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Caraflex Cabbage, California Mulberries,  
Turnip Cream, and Elysium Gastrique  
(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