

# per se

## CHEF'S TASTING MENU

August 7, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Salade Béarnaise," Sweet Onion "Panna Cotta,"  
and Crispy Shallots  
(60.00 supplement)

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### SALAD OF GREENMARKET CAULIFLOWER

Fairy Tale Eggplant, Petite Basil,  
and "Amandes Torréfiées"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sweet Corn "Pudding," Brooks Cherries,  
and Spiced Pecans  
(30.00 supplement)

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### CONFIT FILLET OF SCOTTISH SEA TROUT\*

Tokyo Turnips, Norwich Meadows Farm Cucumbers,  
Persian Mulberries, and Hass Avocado Mousse

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### NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Hawaiian Hearts of Peach Palm, Poached Sultanas,  
Virginia Peanuts, and "Satay Sauce"

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### "BREAD AND BUTTER"

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

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### DIAMOND H RANCH QUAIL BREAST

Frog Hollow Farm Peaches, Slow-Roasted Ruby Beets,  
and California Pistachio Vinaigrette

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### ELYSIAN FIELDS FARM LAMB\*

Chanterelle Mushrooms, Marinated Sungold Tomatoes,  
Summer Pole Beans, and "Gremolata"

### SIRLOIN OF MIYAZAKI WAGYU\*

"Bresaola," Matsutake Mushrooms, English Walnuts,  
Watercress Purée, and "Steak Sauce"  
(100.00 supplement)

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### MAPLEBROOK FARMS "BURRATINI"

Compressed Nectarine, Snow Pea Shoots,  
and Toasted Pine Nuts

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED