

# per se

CHEF'S TASTING MENU

August 17, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Green Walk Hatchery Smoked Trout, "Pommes Gaufrettes,"  
Petite Cucumbers, and Ruby Beet Purée  
(60.00 supplement)

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SALAD OF GREENMARKET SUMMER POLE BEANS  
Hen Egg "Terrine," Compressed Radishes, Piedmont Hazelnuts,  
and Spicy Mustard Condiment

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Marcona Almonds, Greek Yogurt,  
and Fig-Chocolate Emulsion  
(30.00 supplement)

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SAUTÉED FILLET OF MONTAUK MACKEREL \*

"Pain de Campagne," Norwich Meadows Farm Celtuce,  
Sungold Tomatoes, and Picholine Olives

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CHARCOAL-GRILLED MAINE LOBSTER

Cracked Rice "Porridge," Hawaiian Hearts of Peach Palm,  
and Bok Choy "à la Plancha"

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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"\*

Hobbs Shore's Bacon, Braised Swiss Chard,  
and Brentwood Sweet Corn

HAND-CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM LAMB\*

Herb-Crusted Fairy Tale Eggplant, Fennel Bulb,  
and "Jus d'Agneau"

100 DAY DRY-AGED BEEF RIB-EYE\*

Forest Mushroom "Pierogi," Glazed Sweet Carrots,  
Matsutake Mushrooms, and Rosemary-Balsamic Jus  
(100.00 supplement)

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MAPLEBROOK FARMS "BURRATINI"

Nectarine "Relish," 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