

# per se

## CHEF'S TASTING MENU

August 27, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Marinated Gulf Shrimp, Pickled Celery Branch,  
and Brioche Melba  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"

Cauliflower Florettes, Sweet Peppers, Marcona Almonds,  
and "Romesco" Pudding

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Celtuce, Piedmont Hazelnuts,  
and Tiger Stripe Figs  
(30.00 supplement)

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### CHARCOAL-GRILLED NORWEGIAN SEA TROUT\*

Norwich Meadows Farm Ruby Beets, Salanova Lettuces,  
Granny Smith Apples, and "Borscht"

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### BUTTER-POACHED MAINE LOBSTER

"Pommes Purée," Chanterelle Mushrooms "à la Grecque,"  
and Noilly Prat Emulsion

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### "BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Crispy Cipollini Onions, Wilted Arrowleaf Spinach,  
and "Beurre Noisette"

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### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Greenmarket Squash, Summer Pole Beans,  
and "Artichauts à la Barigoule"

### SIRLOIN OF MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Glazed Turnips,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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### MAPLEBROOK FARMS "BURRATINI"

Cherry Tomatoes, Garlic Scape "Pesto,"  
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

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