

# per se

CHEF'S TASTING MENU

August 29, 2019

---

"OYSTERS AND PEARLS"

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

MAINE "LOBSTER SALAD"

"Feuille de Brick," Pickled Celery Branch,  
Hass Avocado, and Royal Ossetra Caviar\*  
(60.00 supplement)

---

THE FRENCH LAUNDRY GARDEN FENNEL BULB

Hawaiian Hearts of Peach Palm, Sweet Carrots,  
and Fennel Top "Pesto"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Oats, Cipollini Onions, California Pistachios,  
and Fig-Chocolate Emulsion  
(30.00 supplement)

---

MONTAUK YELLOWFIN TUNA "À LA PLANCHA"\*

Hobbs Shore's Bacon "Émincé," Persian Cucumbers,  
and "Sauce Gribiche"

---

ATLANTIC SEA SCALLOP CONFIT

Sungold Tomatoes, Marinated Pole Beans,  
and Greenmarket Peppers

---

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

---

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sweet Corn "Porridge," Chanterelle Mushrooms,  
Garlic Scapes, and "Sauce Périgourdine"

---

PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Panisse "Croûtons," Fairy Tale Eggplant, Cocktail Artichokes,  
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Sweetbread "Tortellini," Wilted Arrowleaf Spinach,  
Tokyo Turnips, and "Sauce Bordelaise"  
(100.00 supplement)

---

MAPLEBROOK FARMS "BURRATINI"

Pea Shoots, Nectarine "Relish,"  
and Toasted Pine Nuts

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED