

# per se

## CHEF'S TASTING MENU

August 30, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Serrano Ham, Summer Melons, Marcona Almonds,  
and Ajo Blanco "Panna Cotta"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

The French Laundry Garden Fennel Bulb, Easter Egg Radishes,  
Spiced Cashews, and "Green Goddess" Dressing

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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### MONTAUK YELLOWFIN TUNA "À LA PLANCHA"\*

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

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### BUTTER-POACHED MAINE LOBSTER

Creamed Romano Beans, Compressed Scallions,  
and Sweet Corn "Mousseline"

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### "BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

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### THOMAS FARM PIGEON\*

"Gâteau aux Pruneaux," Pickled Celery Branch,  
English Walnuts, and Brown Butter Jus

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### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Marble Potatoes, Greenmarket Squash, Cherry Tomatoes,  
and Burnt Lemon Sauce

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Corned Beef "Hash," Sunny-Side Up Quail Egg,  
Wilted Arrowleaf Spinach, and "Sauce Bordelaise"  
(100.00 supplement)

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### MAPLEBROOK FARMS "BURRATINI"

Pea Shoots, Nectarine "Relish,"  
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