

# per se

## CHEF'S TASTING MENU

September 15, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Shima Aji, Squid Ink "Tempura,"  
Bonito Gelée, and Damson Plums  
(60.00 supplement)

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### SALAD OF CONFIT MARBLE POTATOES

Easter Egg Radishes, Gem Lettuce,  
and "Sauce Gribiche"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oregon Huckleberries, English Walnuts,  
Turnip Cream, and Pickled Beet Purée  
(30.00 supplement)

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### "PAVÉ" OF JAPANESE HIRAMASA

Compressed Celtuce, Piedmont Hazelnuts,  
and Granny Smith Apple "Vierge"

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### NORWEGIAN LANGOUSTINES "POÊLÉES"

Marinated Globe Artichokes, French Leeks,  
and Sweet Carrot Butter

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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,  
Habanada Peppers, and "Potlikker" Jus

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### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Sunchoke "Rösti," Creamed Spinach "Gratin," Glazed Broccoli,  
and "Vinaigrette Bordelaise"

### HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Hand-Rolled "Orecchiette," Chanterelle Mushrooms,  
Summer Pole Beans, and Marsala Jus

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### MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb, Pine Nuts,  
and Aged Balsamic Vinegar

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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