

# per se

CHEF'S TASTING MENU

September 20, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Hen Egg "Crêpe," Lobster Mousse, Meyer Lemon,  
and "Sauce Américaine"  
(60.00 supplement)

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ROASTED CELERY HEART

Haricots Verts, Easter Egg Radishes, Five Spice "Streusel,"  
and Sunchoke Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Burgundy Mustard,  
and Ruby Beet "Relish"  
(30.00 supplement)

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"SASHIMI" OF MONTAUK FLUKE\*

Matsutake Mushrooms, Preserved Ginger, Spiced Peanuts,  
and Concord Grape Vinaigrette

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ATLANTIC SEA SCALLOP "POËLÉE"\*

Anson Mills Farro Verde, Greenmarket Peppers,  
and Sweet Corn

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"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

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LONG ISLAND PEKIN DUCK BREAST\*

Damson Plums, French Leeks,  
and Piedmont Hazelnuts

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

Charred Tomato "Raviolo," Sungold Tomatoes,  
Crispy Garlic Chips, and "Sauce Laitue"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Glazed Sweet Carrots, Wilted Arrowleaf Spinach,  
and "Bordelaise"  
(100.00 supplement)

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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