

# per se

CHEF'S TASTING MENU

September 22, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Celery Branch and Sunchoke Custard  
(60.00 supplement)

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SALAD OF SUMMER MELONS

Hawaiian Hearts of Peach Palm, Compressed Celtuce,  
Toasted Cashews, and Ginger "Chiffon"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Damson Plums, Hakurei Turnips,  
Candied Peanuts, and Greek Yogurt  
(30.00 supplement)

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HIRAMASA "À LA PLANCHA"\*

Martha's Vineyard Mycological Shiitake Mushrooms,  
Brentwood Corn, and Miso Emulsion

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BUTTER-POACHED MAINE LOBSTER

Hand-Cut "Ditalini," Snug Harbor Heritage Farm Welsh Onions,  
and Sea Urchin "Mousseline"

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"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

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BACON-WRAPPED DEVIL'S GULCH RANCH "SELLE DE LAPIN"\*

Melted Savoy Cabbage, Moon Drop Grapes,  
and "Sauce Choucroute"

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ELYSIAN FIELDS FARM LAMB\*

Sungold Tomatoes, "Pain de Campagne," Cocktail Artichokes,  
and "Sauce Anchoïade"

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100 DAY DRY-AGED BEEF RIB-EYE\*

Matsutake Mushrooms, Sweet Carrot Purée,  
and Szechuan Peppercorn "Mignonnette"  
(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