

# per se

CHEF'S TASTING MENU

September 27, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Nori-Scented "Feuille de Brick," Damson Plums,  
and Soybean "Panna Cotta"  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

"Pain de Campagne," Marinated Tomatoes,  
Persian Cucumbers, and Bonito "Vierge"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Candied Pecan "Streusel,"  
Ruby Beets, and Kendall Farms Crème Fraîche  
(30.00 supplement)

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MONTAUK GOLDEN TILEFISH "EN PICCATA"

Cocktail Artichokes, Greenmarket Peppers,  
Zucchini Emulsion, and "Beurre Blanc"

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BUTTER-POACHED MAINE LOBSTER

Marble Potatoes, Creamed Pole Beans,  
and "Hollandaise de Homard"

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"BREAD AND BUTTER"

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

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LIBERTY FARM PEKIN DUCK BREAST\*

Flowering Quince, Compressed Chicories, English Walnuts,  
and Whole Grain Mustard

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

Cornbread "Pain Perdu," Fried Chicken-of-the-Woods Mushrooms,  
and Honeynut Squash Purée

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SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Corned Beef, Matsutake Mushrooms,  
Savoy Cabbage, and Rosemary Jus  
(100.00 supplement)

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MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb,  
and Pine Nut Vinaigrette

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED