

# per se

## CHEF'S TASTING MENU

September 29, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Brioche Melba, Pistachio Oil,  
and Hass Avocado Purée  
(60.00 supplement)

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### SALAD OF CHANTERELLE MUSHROOMS

Easter Egg Radishes, Greenmarket Pole Beans,  
Charred Holland Eggplant, and Picholine Olives

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Compressed Belgian Endive,  
English Walnuts, and Greek Yogurt  
(30.00 supplement)

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### "SASHIMI" OF JAPANESE HIRAMASA\*

Marinated Beets, Spiced Virginia Peanuts,  
and Toasted Sesame "Coulis"

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### HERB-CRUSTED NORWEGIAN LANGOUSTINES

Cocktail Artichokes, Marinated Tomatoes,  
and Gold Bar Squash-Saffron Emulsion

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### "BREAD AND BUTTER"

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

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### DEVIL'S GULCH RANCH "POUSSIN"

Wilted Arrowleaf Spinach, Pearson Farm Pecans,  
and Cornbread "Pudding"

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### FOUR STORY HILL FARMS SIMMENTAL "COLLIER DE BŒUF"

"Pommes Fondant," Glazed Sweet Carrots,  
Gem Lettuces, and "Sauce Bordelaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Chicken-of-the-Woods Mushrooms, Habanada Peppers,  
Persian Cucumbers, and "Steak Sauce"  
(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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness