

# per se

## CHEF'S TASTING MENU

October 29, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Scallop "Boudin en Glaçage" and Scallion "Émincé"  
(60.00 supplement)

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### SALAD OF COMPRESSED CHICORIES

Oat "Tuile," Satsuma Mandarins,  
Salsify Root, and Belgian Endive

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Green Strawberries, Hakurei Turnips,  
Fines Herbes, and Whole Grain Mustard Condiment  
(30.00 supplement)

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### CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Matsutake Mushrooms, Savoy Cabbage,  
and "Sauce Suprême"

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### BUTTER-POACHED MAINE LOBSTER

Geechie Boy Mill White Corn Grits, Marinated Sungold Tomatoes,  
and Shiitake Mushroom "Bacon"

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### "BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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### MILK-FED YORKSHIRE PORCELET

Cranberry Bean "Ragoût," Habanada Peppers,  
and "Gremolata" Crumble

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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### ELYSIAN FIELDS FARM LAMB\*

Cauliflower Florettes, Niçoise Olives, Gem Lettuces,  
and "Sauce Anchoïade"

### SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Boulangère," Wilted Arrowleaf Spinach,  
Cipollini Onions, and "Bordelaise"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED