

# per se

SALON MENU

August 15, 2016

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

50.

ROYAL KALUGA CAVIAR\*

Empire Apple "Granité," Young Ginger "Panna Cotta,"  
Hakurei Turnips and Pumpernickel "Tuile"

125.

SALAD OF NORWICH MEADOWS FARM'S MELONS

Serrano Ham, Cherry Belle Radishes, Marcona Almonds,  
and Piquillo Pepper Vinaigrette

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Frog Hollow Farm's Yellow Peaches, Celery Branch,  
Sicilian Pistachios and Greek Yogurt  
Served with Toasted Brioche

40.

"CONFIT" FILLET OF ATLANTIC STRIPED BASS

Arugula Pesto "Panade," Sungold Tomatoes, Summer Squash,  
Braised Pine Nuts and Espelette "Beurre Blanc"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Fennel Bulb "Tapenade," Black Mission Figs,  
English Walnuts and "Vin Jaune" Emulsion

40.

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MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Summer Pole Beans,  
Flowering Basil and "Vin Jaune"

34.

SALMON CREEK FARMS' PORK JOWL

"Ragoût" of Sweet Corn, Chanterelle Mushrooms,  
Wilted Arrowleaf Spinach and Toasted Hazelnuts

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Melted Holland Leeks, Roasted Greenmarket Beets,  
"Spätzle" and Rosemary Balsamic Jus

46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Cocktail Artichokes,  
Romano Beans and "Chimichurri"

125.

SELECTION OF CHEESE

Nettle Meadow Farm's Kunik, Meadow Creek Dairy's Mountaineer,  
Jasper Hill Farm's Willoughby and Bayley Hazen Blue  
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,  
Sour Cherry "Membrillo" and "Romesco"

45.

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SERVICE INCLUDED