

per se

SALON MENU

August 16, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Black Bass "Tartare," Avocado "Croustillant,"
Spiced Cashews and Yuzu Emulsion

125.

SALAD OF NORWICH MEADOWS FARM'S MELONS

Serrano Ham, Petite Radishes, Marcona Almonds
and Piquillo Pepper Vinaigrette

32.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Empire Apple "Tournées," English Walnuts and Greek Yogurt
Served with Toasted Brioche

40.

ATLANTIC BLUEFIN TUNA "À LA PLANCHA"*

Sungold Tomatoes, Persian Cucumbers,
Braised Pine Nuts and "Chimichurri"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Hakurei Turnips, Pea Tendrils and Sweet Carrot Butter

"CONSOMMÉ DE HOMARD"

Lobster "Mitts" and Young Ginger

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Celeriac Purée, Oregon Huckleberries,
Corn Kernels and Celery Branch Salad
Seasoned with Foie Gras "Pastrami"

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Forest Mushroom Potage, Crispy Squash Blossoms
and Hearts of Romaine Lettuce

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Greenmarket Potatoes, Garlic Scapes, Scallion "Emincé"
and Charred Padrón Pepper "Aioli"

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.

SERVICE INCLUDED