

per se

SALON MENU

August 17, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

"Sashimi" of Japanese Medai, Young Ginger "Panna Cotta"
and Compressed Empire Apples

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Poached Black Mission Figs, Cipollini Onions, Piedmont Hazelnuts
and Holland Leek Vinaigrette

32.

"PB & J"

Hudson Valley Moulard Duck Foie Gras
Condensed Milk "Tuile," Virginia Peanuts,
Mustard Frills and Concord Grape Jelly
Served with Toasted Brioche

40.

ATLANTIC BLUEFIN TUNA "À LA PLANCHA"*

Sungold Tomatoes, Persian Cucumbers, Petite Basil
and Hass Avocado Purée

36.

WILD SCOTTISH LANGOUSTINES

Glazed Fennel Bulb, Marcona Almonds,
Meyer Lemon and "Sauce Noilly Prat"

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

HERB ROASTED THOMAS FARM'S PIGEON*

Toasted "Ditalini," Hearts of Romaine Lettuce,
Aged Parmesan and "Piperade"

38.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Rissolées," Chanterelle Mushrooms,
Summer Pole Beans and "Jus de Veau"

46.

SIRLOIN OF MIYAZAKI WAGYU*

Soffritto Stuffed Pattypan Squash, Picholine Olive Tapenade,
Garlic "Confit" and Red Veined Arugula

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