

per se

SALON MENU

August 18, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

"Tartare" 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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cherry Belle Radishes, Sicilian Pistachios, Plum "Mostarda"
and Pink Peppercorn Crème Fraîche

Served with Toasted Brioche

40.

"TRUITE CONFIT À L'HUILE D'OLIVE"*

Persian Cucumbers, Flowering Basil
and Sungold Tomato Emulsion

36.

PACIFIC ABALONE "POËLÉE"

Chanterelle Mushrooms, Glazed Celery Branch
and Brentwood Corn Pudding

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"

34.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Slow Baked Golden Beets, Hakurei Turnips,
Oregon Huckleberries and "Sauce Périgourdine"

38.

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

Soffritto Stuffed Pattypan Squash, Calliope Eggplant,
Padrón Peppers and "Romesco"

46.

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Duchesse," Bluefoot Mushrooms,
Summer Pole Beans and "Sauce Bordelaise"

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