

per se

SALON MENU

August 19, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Santa Barbara Spot Prawn, Ginger Compressed Apples
and Hass Avocado Purée

125.

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Padrón Peppers, Salanova Lettuces
and Brentwood Corn Pudding

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Cherry Belle Radishes, Sicilian Pistachios,
Plum "Mostarda" and Pink Peppercorn Crème Fraîche
Served with Toasted Brioche

40.

SLOW COOKED FILLET OF MONKFISH

"Ris de Veau," Melted Leeks, Roasted Carrots
and "Sauce Suprême"

36.

PACIFIC ABALONE "EN PICCATA"

Braised Bacon, "Gnocchi à la Parisienne,"
Lima Beans and Whole Grain Mustard Emulsion

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

HERB ROASTED THOMAS FARM'S PIGEON*

Glazed Turnips, Oregon Huckleberries, Piedmont Hazelnuts
and Elysium Wine Reduction

38.

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Sungold Tomatoes, Celery Branch,
Aged Parmesan and "Tonnato" Sauce

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Broccoli Pain Perdu, Pommes Rösti, Chanterelle Mushrooms
and "Vinaigrette 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