

per se

SALON MENU

August 20, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Bluefin Tuna "Tartare," Hass Avocado "Croustillant,"
Spiced Cashews and Yuzu Emulsion

125.

SALAD OF COMPRESSED MELONS

Petite Radishes, Piedmont Hazelnuts, Arugula Leaves
and Black Mission Fig Purée

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Corn Kernels, Pearson Farm's Pecans,
Roasted Ruby Beets and Grilled Peach Coulis
Served with Toasted Brioche

40.

TASMANIAN SEA TROUT "CONFIT"*

Pumpernickel "Melba," Purple Top Turnips,
Garden Dill and Horseradish "Aigre-Doux"

36.

HERB CRUSTED PACIFIC ABALONE "POÊLÉE"

Chanterelle Mushrooms, Summer Squash, Parisian Carrots
and Extra Virgin Olive Oil "Beurre Blanc"

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

THOMAS FARM'S PIGEON*

Glazed Lima Beans, Melted Holland Leeks and Oregon Huckleberries
Seasoned with Foie Gras "Pastrami"

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Norwich Meadows Farm's Potatoes, Marinated Tomatoes,
Scallion "Emincé" and Padrón Pepper "Aioli"

46.

PAN ROASTED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Wilted Broccoli Rabe,
Cipollini Onions and Aged Parmesan "Mousseline"

125.

SELECTION OF CHEESE

Meadow Creek Dairy's Mountaineer, Twig Farm's Square,
The Other Stephen and Jasper Hill Farm's Bayley Hazen Blue
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"

45.

SERVICE INCLUDED