

per se

SALON MENU

August 21, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster "Glaçage," Fines Herbes
and Pickled Pearl Onions

125.

CHILLED BRENTWOOD CORN SOUP

Cocktail Artichokes, Cherry Belle Radishes and Aged Parmesan

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Figs, French Leeks, Piedmont Hazelnuts
and Bitter Chocolate Emulsion
Served with Toasted Brioche

40.

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Sungold Tomatoes, Hearts of Romaine Lettuce,
Haricots Verts and Serrano Ham Vinaigrette

36.

WILD SCOTTISH LANGOUSTINES

Marble Potatoes, Jingle Bell Peppers,
Garlic Scapes and "Bouillabaisse"

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Braised Swiss Chard "Tortellini," Ruby Beets
and "Sauce Dijonnaise"

38.

HERB ROASTED VEAL SWEETBREADS

Geechie Boy Mill's Polenta, Cipollini Onion Rings
and "Sauce Périgourdine"

38.

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB*

Squash Blossoms, Fairy Tale Eggplant,
Cerignola Olives and Arugula "Pesto"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

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

125.

SELECTION OF CHEESE

Meadow Creek Dairy's Mountaineer & Grayson,
The Other Stephen and Twig Farm's Square
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"

45.

SERVICE INCLUDED