

# per se

SALON MENU

August 22, 2016

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"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR\*

Hand Cut "Ditalini," Sea Urchin,  
Parmesan Crisp and Meyer Lemon

125.

HERB CRUSTED HOLLAND EGGPLANT

Tempura Fried Anchovy, Summer Squash, Cherry Tomatoes,  
Cerignola Olives and Arugula "Pesto"

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Melons, Pearson Farm's Pecans, Pickled Jingle Bell Peppers  
and Kendall Farms' Crème Fraîche

Served with Toasted Brioche

40.

ATLANTIC STRIPED BASS "CUIT À LA VAPEUR"

Littleneck Clam "Barbajuan," Garden State Corn Kernels,  
Celery Branch and "Chowder"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Sautéed Hudson Valley Moulard Duck Foie Gras

Hakurei Turnips, Piedmont Hazelnuts

and Fig-Chocolate Sauce

40.

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MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

"Ris de Veau," Chanterelle Mushrooms, "Pommes Purée,"

Parisian Carrots and "Sauce Blanquette"

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF AU POIVRE"\*

Broccoli "Gratin," Petite Radishes and Smoked "Soubise"

46.

MIYAZAKI WAGYU "POËLÉ"\*

Poached Bone Marrow, Griddled Scallion Cake,

Melted Leeks and "Borscht"

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.

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SERVICE INCLUDED