

per se

SALON MENU

August 23, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Peekytoe Crab "Fondue," "Béarnaise Royale,"
Haricots Verts and Frisée Lettuce

125.

SALAD OF GREENMARKET CHERRY TOMATOES

"Pain de Campagne" Melbas, Arugula "Pesto," Cerignola Olives,
Jingle Bell Peppers and Armando Manni Extra Virgin Olive Oil

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Summer Melons, Toasted Pine Nuts,
Hakurei Turnips and Champagne "Gelée"

Served with Toasted Brioche

40.

HERB CRUSTED MEDITERRANEAN LUBINA

Panisse "Croûtons," Persian Cucumbers,
Petite Radishes and Charred Eggplant Purée

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Melted Savoy Cabbage, Pearson Farm's Pecans
and Oregon Huckleberries

Seasoned with Foie Gras "Pastrami"

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

Garden State Corn Kernels, Panachée Figs,
Celery Branch Salad and "Sauce Périgourdine"

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Fleur de Courgette Farcie," Chanterelle Mushrooms,
Glazed Sweet Carrots and Whole Grain Mustard Jus

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pudding," Broccoli "Gratin,"
Cipollini Onions and "Sauce au Poivre"

125.

SELECTION OF CHEESE

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

45.

SERVICE INCLUDED