

per se

SALON MENU

August 24, 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," Flowering Watercress
and Pickled Pearl Onions
125.

SALAD OF NORWICH MEADOWS FARM'S BEETS

Green Goddess "Bavarois," Persian Cucumbers,
Compressed Radishes and Salanova Lettuces
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Oregon Huckleberries, Piedmont Hazelnuts
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Razor Clams, "Ragoût" of Summer Shelling Beans,
Jingle Bell Peppers and Serrano Ham Vinaigrette
36.

WILD SCOTTISH LANGOUSTINES

Marinated Tomatoes, Garlic Scapes,
Petite Lettuces and "Caesar" Emulsion
40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"
34.

LIBERTY FARM'S PEKIN DUCK BREAST*

Black Mission Figs, Young Fennel and Toasted Sicilian Pistachios
38.

ELYSIAN FIELDS FARM'S LAMB*

Roasted Carrots, Hadley Orchard's Medjool Dates,
Marcona Almonds and Greek Yogurt
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Swiss Chard "Pierogi," Ruby Beets,
"Soubise" and "Sauce Dijonnaise"
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