

# per se

SALON MENU

August 25, 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\*

Wild Scottish Langoustine "Royale," Yukon Gold Potato Blinis  
and Hearts of Romaine Lettuce

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Slow Roasted Young Beets, Compressed Radishes,  
Georgia Peaches and Hass Avocado Mousse

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

40.

TASMANIAN SEA TROUT\*

"Ragoût" of Brentwood Corn, Marinated Tomatoes,  
Lima Beans "en Persillade" and Frisée Lettuce

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Turkish Eggplant, Toasted Pine Nuts,  
Flowering Basil and Harissa Vinaigrette

40.

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MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

LIBERTY FARM'S PEKIN DUCK "RILLETTES"

Hand Cut "Ditalini," Chanterelle Mushrooms,  
Pearl Onion Petals and "Bordelaise"

38.

ELYSIAN FIELDS FARM'S LAMB\*

Cocktail Artichokes, Persian Cucumbers, Marcona Almonds,  
Greek Yogurt and Meyer Lemon

46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Swiss Chard "Pierogi"  
and "Sauce Dijonnaise"

125.

SELECTION OF CHEESE

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

45.

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SERVICE INCLUDED