

per se

SALON MENU

August 26, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

"Gnocchi Glacé de Homard à la Parisienne" and Fines Herbes

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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Panachée Figs, Hakurei Turnips, Spiced Almonds
and Kendall Farms' Crème Fraîche

Served with Toasted Brioche

40.

"CONFIT" FILLET OF TASMANIAN SEA TROUT*

Yukon Gold Potatoes, Pumpernickel "Croûtons," Pickled Mustard Seeds
and Hearts of Romaine Lettuce

36.

PACIFIC ABALONE

Hen Egg "Crêpes," Parisian Carrots, Broccoli "Lamelles"
and Norwich Meadows Farm's Pea Shoots

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

Hobbs Shore's Bacon, "Cassoulet" of Pole Beans
and Frisée Lettuce

38.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"*

Caramelized Cocktail Artichokes, "Caponata,"
Sweet Garlic Purée and "Sauce Barigoule"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Poached Bone Marrow, Creamed Rainbow Swiss Chard,
Garden State Corn Kernels and Cipollini Onions

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.

SERVICE INCLUDED