

# per se

SALON MENU

August 29, 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\*

Sea Trout Tartare, "English Muffin," Pickled Pearl Onions  
and Smoked Hollandaise

125.

SALAD OF COMPRESSED PLUOTS

Castelfranco Radicchio, Persian Cucumbers,  
Summer Squash and Aged Balsamic Vinegar

32.

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Wild Maine Blueberries, Garden State Corn,  
Celery Branch and Espelette Crème Fraîche  
Served with Toasted Brioche

40.

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Norwich Meadows Farm's Peppers, Cocktail Artichokes,  
Pea Tendrils and Spicy Chorizo Broth

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Sweet Carrots, Melted Holland Leeks, Piedmont Hazelnuts  
and Black Truffle Emulsion

40.

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MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

THOMAS FARM'S PIGEON\*

Greenmarket Peaches, Hakurei Turnips  
and Sicilian Pistachio Vinaigrette

38.

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

Ris de Veau "Raviolo," Chanterelle Mushrooms, Wilted Broccoli Rabe,  
Roasted Ruby Beets and Meyer Lemon Jus

46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Squire Hill Farm's Hen Egg, "Pommes Rösti,"  
Romano Beans and "Steak Sauce"

125.

SELECTION OF CHEESE

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

45.

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SERVICE INCLUDED