

per se

SALON MENU

August 30, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Atlantic Fluke Tartare, Pain de Campagne "Croûtons,"
Hen Egg "Crêpe" and Tarragon Emulsion

125.

SALAD OF COMPRESSED FROG HOLLOW FARM'S PEACHES

Castelfranco Radicchio, Persian Cucumbers,
Hakurei Turnips 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

Broccoli Rabe Florettes, Cherry Tomatoes,
Cocktail Artichokes and Noilly Prat "Beurre Blanc"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Bone Marrow, Creamed Pea Tendrils, Chanterelle Mushrooms "Raviolo,"
French Breakfast Radishes and "Mignonnette Bordelaise"

40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

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

34.

FOUR STORY HILL FARM'S POULARDE "RILLETTES"

"Pommes Rösti," Glazed Sweet Carrots, "Champignons de Paris"
and Arrowleaf Spinach Purée

38.

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

Summer Squash "Risotto," Parmesan Braised Celtuce,
Piedmont Hazelnuts and "Jus d'Agneau"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Norwich Meadows Farm's Shelling Beans,
Padrón Pepper "Aioli" 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.

SERVICE INCLUDED