

per se

SALON MENU

September 22, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Scottish Langoustine, Nori Blini, Preserved Ginger
and Hass Avocado Purée

125.

SALAD OF NORWICH MEADOWS FARM'S RADISHES

Hawaiian Hearts of Peach Palm, Cherry Tomatoes,
Aged Parmesan and Picholine Olive "Tapenade"

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Empire Apples, Rolled Oat "Tuile,"
Celery Branch and Pearson Farm's Pecans
Served with Toasted Brioche

40.

CHARCOAL GRILLED GULF COAST COBIA

Glazed Fennel Bulb, Marinated Chicories
and Sicilian Pistachio "Mousseline"

36.

HAWAIIAN ABALONE "POËLÉE"

"Confit" Marble Potatoes, Creamed Spinach Purée
and Sweet Carrot Emulsion

40.

MASCARPONE ENRICHED CORN "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

Red Kuri Squash, Matsutake Mushrooms
and Toasted Pine Nut Vinaigrette

38.

MARCHO FARMS' NATURE FED VEAL TENDERLOIN*

Young Parsnips, Melted Savoy Cabbage, Cipollini Onions
and Horseradish Crème Fraîche

46.

SIRLOIN OF MIYAZAKI WAGYU*

Potato "Rösti," Holland Leek "Gratin," Hakurei Turnips
and "Steak Sauce"

125.

SELECTION OF CHEESE

Goat Lady Dairy's Providence, Jasper Hill Farm's Bayley Hazen Blue,
The Other Stephen and Twig Farm's Square Cheese
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"

45.

SERVICE INCLUDED