

per se

SALON MENU

August 31, 2016

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*
50.

ROYAL KALUGA CAVIAR*

"Ris de Veau," Toasted "Candeale," Aged Parmesan
and "Sauce Blanquette"
125.

SALAD OF CITRUS BRAISED FENNEL

Marinated Radishes, Petite Lettuces, Meyer Lemon
and Serrano Ham Vinaigrette
32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pink Lady Apples, Hakurei Turnips, Candied Pecans
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

"Pommes Purée," Cerignola Olive Relish and Noilly Prat Emulsion
36.

WILD SCOTTISH LANGOUSTINES

Cherry Tomatoes, Lima Beans, Flowering Basil
and "Crème de Crustacés"
40.

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"
34.

"ROUELLE" OF LIBERTY FARM'S PEKIN DUCK*

Black Mission Figs, Castelfranco Radicchio
and Toasted English Walnuts
38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Holland Eggplant "Lasagne," Red Veined Arugula,
"Piperade" and Black Olive Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, Broccolini Florettes, Kanzuri "Aïoli"
and "Sauce Japonaise"
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