per se

SALON MENU

September 18, 2016

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

ROYAL KALUGA CAVIAR*
Scottish Langoustine "Blinis," Dill Pickled Cucumbers
and Kendall Farms' Crème Fraîche
125.

SALAD OF MARINATED CASTELFRANCO RADICCHIO
Cauliflower Florettes, Empire Apples, Marcona Almonds
and Coconut-Curry Emulsion
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Poached Quince, Sicilian Pistachios
and Whole Grain Mustard
Served with Toasted Brioche
40.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Razor Clams, Cherry Tomatoes
and Cerignola Olive Relish
36.

BUTTER POACHED NOVA SCOTIA LOBSTER
Bluefoot Mushrooms, Wilted Arrowleaf Spinach
and Ruby Beet Butter
40.

MASCARPONE ENRICHED CORN "AGNOLOTTI"
Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"
34.

DIAMOND H RANCH QUAIL BREAST
Swiss Chard "Tortellini," Caramelized Sunchokes
and Brown Butter "Consommé"
38.

ELYSIAN FIELDS FARM'S LAMB*
"Pommes Rissolées," Cipollini Onion Rings,
Red Pepper "Pesto" and Garlic-Thyme Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Forest Mushroom "Duxelles," Broccoli Rabe,
English Walnuts 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness