per se

SALON MENU

September 25, 2016

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

ROYAL KALUGA CAVIAR*
Scottish Langoustine "Carpaccio," Sicilian Pistachios
and Kendall Farms' Crème Fraîche
125.

SALAD OF NORWICH MEADOWS FARM'S MARBLE POTATOES
Haricots Verts, Icicle Radishes, Pearl Onion Petals
and Cranberry Bean Purée
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Rillettes de Confit de Canard," Black Mission Figs,
Marinated Beets and Whole Grain Mustard
Served with Toasted Brioche
40.

SAUTÉED FILLET OF MEDITERRANEAN ROUGET
Hakurei Turnips, Castelfranco Radicchio,
Black Winter Truffles and "Soubise"
36.

BUTTER POACHED NOVA SCOTIA LOBSTER
Melted Tendersweet Cabbage, Roasted Parsnips
and Horseradish Cream
40.

MASCARPONE ENRICHED LA RATTE POTATO "AGNOLOTTI"
Chanterelle Mushrooms, Petite Swiss Chard
and "Crème de Champignons"
34.

SALMON CREEK FARMS' PORK JOWL
Butternut Squash, Broccoli Rabe, English Walnuts
and "Beurre Noisette"
38.

48 HOUR BRAISED BEEF SHORT RIB
Pickled Sweet Peppers, Cocktail Artichokes,
Red Veined Arugula and Pimentón Jus
46.

SIRLOIN OF MIYAZAKI WAGYU*
Cherry Tomatoes, Cerignola Olives, Salanova Lettuces
and Armando Manni Extra Virgin Olive Oil
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