

per se

SALON MENU

October 5, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*
Brioche Melba, Persian Cucumbers
and Hass Avocado Mousse
125.

BUTTERNUT SQUASH "DAUPHINE"
Marinated Chicories, Poached Quince, English Walnuts
and Black Truffle Gastrique
32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Compressed Apples, Castelfranco Radicchio,
Rolled Oat "Tuile" and Whole Grain Mustard
Served with Toasted Brioche
40.

MEDITERRANEAN TURBOT "À LA GRENOBLOISE"
Glazed Celtuce, Celeriac Cream
and Meyer Lemon "Confit"
36.

HOKKAIDO SEA SCALLOP "POÊLÉE"*
Sweet Carrots, Wilted Arrowleaf Spinach
and "Sauce Hydromel"
40.

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

SALMON CREEK FARMS' PORK JOWL
Matsutake Mushrooms, Broccoli Rabe
and "Pommes Purée"
38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*
Salsify "en Feuille de Brick," Salanova Lettuces,
Ruby Beets and Sicilian Pistachio Vinaigrette
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Cherry Tomatoes, Cocktail Artichokes, Arugula "Pesto"
and Armando Manni Olive Oil "Mousseline"
125.

SELECTION OF CHEESE
Spring Brook Farm's Ashbrook, Jasper Hill Farm's Bayley Hazen Blue,
Goat Lady Dairy's Providence and Grafton Village Cheese's Shepsog
Black Pepper and Sesame "Grissini," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"
45.

SERVICE INCLUDED