

per se

SALON MENU

October 6, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Sea Scallop "Boudin" and Fines Herbes Dressing

125.

"CRUDITÉS"

Country Bread "Croûtons" and "Bagna Càuda"

32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rolled Oat "Tuile," Compressed Apples,
Radicchio and Whole Grain Mustard
Served with Toasted Brioche

40.

"PAVÉ" OF MEDITERRANEAN TURBOT

Black Trumpet Mushrooms, Shishito Peppers, Toasted Pine Nuts,
Broccoli Rabe Florettes and Dill "Beurre Blanc"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Green Beans "Amandine," Parmesan "Tuile"
and Sweet Garlic Cream

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Bluefoot Mushrooms, Petite Swiss Chard
and "Crème de Champignons"

34.

DIAMOND H RANCH QUAIL

Sunchoke Chips, Melted Endive
and "Sauce à l'Orange"

38.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Yukon Gold Potato "Mille-Feuille," Wilted Arrowleaf Spinach,
Cèpe Mushroom Purée and "Steak Sauce"

46.

SIRLOIN OF MIYAZAKI WAGYU*

Preserved Ginger, Edamame, Pea Tendril "Tempura"
and Matsutake Mushroom Vinaigrette

125.

SELECTION OF CHEESE

The Other Stephen, Goat Lady Dairy's Providence,
Jasper Hill Farm's Alpha Tolman and Bayley Hazen Blue
Black Pepper and Sesame "Grissini," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"

45.

SERVICE INCLUDED