# per se

SALON MENU

October 9, 2016

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

ROYAL KALUGA CAVIAR*
Smoked Sablefish, Goldrush Apples
and Snipped Chives
125.

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Aged Parmesan, Compressed Radishes,
Cherry Tomatoes and "Bagna Càuda"
32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Brussels Sprouts,
Pepitas and Quince Mostarda
Served with Toasted Brioche
40.

CHARCOAL GRILLED COBIA
Hobbs Shore's Bacon, Romaine Lettuce "Emincé"
and Whole Grain Mustard Emulsion
36.

BUTTER POACHED NOVA SCOTIA LOBSTER
Matsutake Mushrooms, Caramelized Salsify Root,
English Walnuts and "Sauce Hydromel"
40.

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

SALMON CREEK FARMS' PORK JOWL
Braised Tuscan Kale, Pearson Farm's Pecans
and Honeynut Squash Purée
38.

SADDLE OF MARCHO FARMS' NATURE FED VEAL*
"Pommes Dauphinoise," Forest Mushroom "Duxelles,"
Cipollini Onions and Madeira Jus
46.

SIRLOIN OF MIYAZAKI WAGYU*
Roasted Cabbage "Pierogi," Ruby Beets,
Sunchoke Cream and "Borscht"
125.

SELECTION OF CHEESE
Jasper Hill Farm's Alpha Tolman & Bayley Hazen Blue,
The Other Stephen and Goat Lady Dairy's Providence
Tellicherry Pepper "Grissini," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"
45.

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SERVICE INCLUDED

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