

per se

SALON MENU

October 11, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Maine Sea Urchin, Honeynut Squash "Panna Cotta,"
Crispy Sunchokes and Yuzu Gelée

125.

SALAD OF ROASTED BELGIAN ENDIVE

Serrano Ham "Panade," Greenmarket Peppers,
Marcona Almonds and Parsnip "Aioli"

32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Figs, Salsify Root, Pearson Farm's Pecans,
Castelfranco Radicchio and Bitter Chocolate Sauce
Served with Toasted Brioche

40.

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

Celery Root Cream, Petite Turnips
and Black Truffle-Foie Gras Emulsion

36.

HOKKAIDO SEA SCALLOP "POËLÉE"

Hobbs Shore's Bacon, "Pommes Mousseline,"
Granny Smith Apples and Melted Savoy Cabbage

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

DIAMOND H RANCH QUAIL

Matsutake Mushrooms, Watermelon Radishes,
Bok Choy "Émincé" and Navel Orange Gastrique

38.

ELYSIAN FIELDS FARM'S LAMB*

Panisse "Croûtons," Hadley Orchards' Medjool Dates,
Cauliflower Florettes, Meyer Lemon and Italian Caper Jus

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Broccoli "Gratin," Cipollini Onions,
Sweet Carrots and "Bordelaise"

125.

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"

175.

SELECTION OF CHEESE

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

45.

SERVICE INCLUDED