

per se

SALON MENU

October 13, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster Salad, Fines Herbes
and Hass Avocado Mousse

125.

SALAD OF ROASTED CAULIFLOWER

Poached Quince, Compressed Chicories,
Sicilian Pistachios and Aged Balsamic Vinegar

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Brussels Sprouts, Pickled Celery Branch, Rolled Oat "Tuile"
and Kendall Farms' Crème Fraîche

Served with Toasted Brioche

40.

SAUTÉED FILLET OF SABLEFISH

Braised Tuscan Kale, Toasted Almonds
and Preserved Aji Dulce Peppers

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Little Gem Lettuces, Marinated Tomatoes
and "Caesar Dressing"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

DIAMOND H RANCH QUAIL BREAST

Butternut Squash Purée, Cipollini Onions
and Fig-Chocolate Sauce

38.

BACON WRAPPED KUROBUTA PORK LOIN

Melted Savoy Cabbage, Granny Smith Apples
and Whole Grain Mustard Vinaigrette

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rissolées," Creamed Broccoli Rabe,
Tokyo Turnips and "Sauce Bordelaise"

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," Cornbread "Cracker,"
Peanut Brittle, Sour Cherry "Membrillo" and "Romesco"

45.

SERVICE INCLUDED