

per se

SALON MENU

October 16, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Pumpernickel "Blinis," Ruby Beet Purée
and Horseradish Crème Fraîche

125.

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Marinated Sweet Peppers, Hadley Orchard's Medjool Dates, Young Carrots,
Marcona Almonds and Banyuls-Curry Gastrique

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Compressed Chicories, Sicilian Pistachios
and Aged Balsamic Vinegar
Served with Toasted Brioche

40.

HERB ROASTED ATLANTIC MONKFISH

Peewee Potatoes, Coin Onions
and "Sauce Gribiche"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Chestnut "Tortellini," Creamed Broccoli Rabe,
Goldrush Apples and "Blanquette"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

"Ragoût de Lentilles du Puy," Crispy Salsify Root
and "Sauce Hydromel"

38.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Panisse "Croûtons," English Cucumbers,
Cherry Tomatoes and "Salsa Verde"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Fork Crushed Sweet Potatoes, Petite Spinach
and Matsutake Mushroom Purée

125.

SELECTION OF CHEESE

Jasper Hill Farm's Bayley Hazen Blue, Consider Bardwell Farm's Pawlet,
The Other Stephen and Grafton Village Cheese Company's Shepsog
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"
Cornbread "Cracker," Peanut Brittle and "Romesco"

45.

SERVICE INCLUDED