

per se

SALON MENU

October 17, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Fluke, Goldrush Apples,
Crispy Sunchokes and Hass Avocado
125.

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Brioche Melba, Cherry Tomatoes, Persian Cucumbers
and Celery Branch "Ribbons"
32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Hakurei Turnips, Fig-Chocolate Sauce
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

"CONFIT" FILLET OF ATLANTIC HALIBUT

Broccoli "Panade," Jingle Bell Peppers
and Serrano Ham Vinaigrette
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Ris de Veau," Melted Savoy Cabbage, Ruby Beet Emulsion
and "Sauce Blanquette"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Petite Swiss Chard
and "Crème de Champignons"
34.

SALMON CREEK FARMS' PORK JOWL

Hen Egg Purée, "Pommes Rissolées,"
Petite Radishes and Fines Herbes
38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Chestnut "Raviolo," Wilted Arrowleaf Spinach,
Butternut Squash and Toasted Pumpkin Seeds
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Cauliflower Florettes, Marcona Almonds,
French Leeks and Meyer Lemon Jus
125.

SELECTION OF CHEESE

Jasper Hill Farm's Bayley Hazen Blue, Spring Brook Farm's Ashbrook,
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