

per se

SALON MENU

October 19, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Peekytoe Crab Salad, "Everything Crumble"
and Kendall Farms' Crème Fraîche

125.

SALAD OF "CONFIT" MARBLE POTATOES

Watermelon Radishes, Cocktail Artichokes,
Frisée Lettuce and Black Truffle "Hollandaise"

32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Goldrush Apples, Rolled Oat "Tuile"
and Whole Grain Mustard
Served with Toasted Brioche

40.

"ROUELLE" OF DOVER SOLE

Cauliflower Florettes, Pickled Sultanas,
Toasted Pine Nuts and "Véronique" Emulsion

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Hard Boiled Ameraucana Hen Egg, Gem Lettuce,
Hass Avocado and Hobbs Shore's Bacon Gastrique

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

DIAMOND H RANCH QUAIL "EN CRÉPINETTE"

Caramelized Leeks and Honey Poached Cranberries

38.

HAND CUT "TAGLIATELLE"

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

175.

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB*

Hen-of-the-Woods Mushrooms, Roasted Young Carrots,
Sunflower Seeds and Za'atar Scented Yogurt

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Fork Crushed Sweet Potatoes, Compressed Pea Tendrils
and Matsutake Mushroom Purée

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