

# per se

## SALON MENU

October 20, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Nova Scotia Lobster, "Gratin Dauphinois"  
and Green Sorrel "Vichyssoise"  
125.

### SALAD OF SLOW ROASTED YOUNG PARSNIPS

"Confit" Chestnuts, Honey Poached Cranberries,  
French Leeks and Black Truffle Crème Fraîche  
32.

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Mission Figs, Caramelized Sunchokes,  
Compressed Chicories and California Pistachios  
Served with Toasted Brioche  
40.

### SAUTÉED FILLET OF ATLANTIC HALIBUT

Romanesco Florettes, Marcona Almonds  
and Preserved Aji Dulce Peppers  
36.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Glazed Fennel Bulb, Meyer Lemon  
and Spanish Saffron Emulsion  
40.

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### MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Parsley Shoots  
and "Crème de Champignons"  
34.

### DIAMOND H RANCH QUAIL BREAST

Hakurei Turnips, Wilted Arrowleaf Spinach  
and "Mousseline Béarnaise"  
38.

### ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"

Wilted Savoy Cabbage, Goldrush Apples,  
Ruby Beets and Cipollini Onions  
46.

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Matsutake Mushrooms, Roasted Gem Lettuce  
and Watermelon Radishes  
125.

### HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"  
and "Beurre Noisette"  
175.

### 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.

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### SERVICE INCLUDED