

per se

SALON MENU

October 22, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Sea Scallop "Carpaccio," Horseradish "Panna Cotta,"
Ruby Beets and Pumpernickel Melba

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Petite Radishes, Sicilian Pistachios
and Finger Lime Vinaigrette

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Mission Figs, Pickled Pearl Onions, Frisée Lettuce,
Cornichon "Obliques" and Burgundy Mustard
Served with Toasted Brioche

40.

"CONFIT" FILLET OF MEDITERRANEAN ROUGET

Razor Clams, Broccoli "Panade," Crispy Sunchokes
and Extra Virgin Olive Oil Emulsion

36.

HERB CRUSTED PACIFIC ABALONE

Forest Mushroom "Duxelles," Brussels Sprouts
and Wilted Pea Tendril "Pudding"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Parsley Shoots
and "Crème de Champignons"

34.

DIAMOND H RANCH QUAIL BREAST

Delicata Squash "Tempura," Chestnut Purée
and Honey Poached Cranberries

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Roasted Carrots, Tuscan Kale, Tokyo Turnips,
Sweet Garlic and "Sauce Pimentón"

46.

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Écrasées," Braised Gem Lettuce,
Cherry Tomatoes and "Mignonnette" Jus

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.

SERVICE INCLUDED