

per se

SALON MENU

October 24, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Citrus Cured Fluke, Young Ginger "Panna Cotta,"
Grapefruit "Suprêmes" and Caramelized Parsnip Oil
(60.00 supplement)

125.

SALAD OF BUTTERMILK FRIED CAULIFLOWER

Persian Cucumbers, Castelfranco Radicchio,
Granny Smith Apples and "Ranch Dressing"

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

English Walnut "Streusel," Honey Poached Cranberries,
Celery Branch Salad and Greek Yogurt
Served with Toasted Brioche

40.

ATLANTIC HALIBUT "EN PICCATA"

Chanterelle Mushrooms, Tokyo Turnips
and Wilted Pea Tendril "Pudding"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Maxim," Melted Welsh Onions,
Ruby Beet Butter and "Soubise"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Parsley Shoots
and "Crème de Champignons"

34.

MILK FED YORKSHIRE PORCELET

Delicata Squash "Tempura," Salsify Root
and Red Wine Vinegar Sauce

38.

ELYSIAN FIELDS FARM'S LAMB*

Sweet Potato "Rissolées," Icicle Radishes, Bok Choy Leaves
and Piedmont Hazelnut Vinaigrette

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Tellicherry Pepper "Pain Perdu," Braised Collard Greens
and Pimentón Jus

125.

HAND CUT "TAGLIATELLE"

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

175.

SELECTION OF CHEESE

Bleu d'Auvergne, Grafton Village Cheese Company's Shepsog,
The Other Stephen and Spring Brook Farm's Ashbrook
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"
Cornbread "Cracker," Peanut Brittle and "Romesco"

45.

SERVICE INCLUDED