

per se

SALON MENU

October 30, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Scottish Sea Trout, Persian Cucumbers
and Hass Avocado Mousse
125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Mountain Rose Apples, Hakurei Turnips, Sicilian Pistachios
and Finger Lime Vinaigrette
32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Radicchio, Pearson Farm's Pecans,
Concord Grapes and Celery Branch
Served with Toasted Brioche
40.

SAUTÉED FILLET OF GULF COAST GROUPER

Preserved Aji Dulce Peppers, Cocktail Artichokes
and Picholine Olive Tapenade
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushroom "Duxelles," Butternut Squash,
Crispy Salsify Root and Honey Glazed Cranberries
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

LIBERTY FARM'S PEKIN DUCK BREAST*

Young Parsnips, Brussels Sprouts, Chestnut Purée
and "Sauce Bigarade"
38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Marble Potatoes, Compressed Radishes,
Cipollini Onions and "Sauce Blanquette"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rösti," Melted Savoy Cabbage, Romaine Lettuce
and "Sauce Charcutière"
125.

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"
and "Beurre Noisette"
175.

SELECTION OF CHEESE

The Other Stephen, Spring Brook Farm's Ashbrook,
Bleu d'Auvergne and Twig Farm's Square Cheese
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"
Cornbread "Cracker," Peanut Brittle and "Romesco"
45.

SERVICE INCLUDED