

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*

Sea Trout "Tartare," Pumpernickel "Blinis,"
Persian Cucumbers and Snipped Chives
125.

SALAD OF MARINATED BLACK MISSION FIGS

Greenmarket Radishes, Marcona Almonds,
Celery Branch and Aged Balsamic Vinegar
32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Oat "Tuile," Honey Poached Cranberries,
Mountain Rose Apples and Greek Yogurt
Served with Toasted Brioche
40.

HERB CRUSTED STRIPED MULLET

Butternut Squash, Brussels Sprouts, Pearson Farm's Pecans
and Black Winter Truffle Emulsion
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Melted Welsh Onions, Concord Grape Butter,
Salsify Root and Smoked "Soubise"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

MILK FED YORKSHIRE PORCELET

"Lentilles du Puy," Glazed Sweet Carrots, Thyme Infused Oil
and Red Wine Vinegar Sauce
38.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Cocktail Artichokes, Pickled Peppers, Gem Lettuce
and Charred Eggplant Purée
46.

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF*

"Pommes Rissolées," Bluefoot Mushrooms,
Tokyo Turnips and "Steak Sauce"
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