

per se

SALON MENU

December 3, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Nantucket Bay Scallops, Sicilian Pistachios
and Hass Avocado Mousse

125.

SALAD OF CHARCOAL-GRILLED RADISHES

"Gnocchi alla Romana," Hearts of Romaine Lettuce,
Pickled Onions and "Bagna Càuda"

32.

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Celery Branch, Quince Purée,
English Walnuts and Maple "Gastrique"
Served with Toasted Brioche

40.

SOLE VÉRONIQUE

Chestnut "Confit," Green Grapes and Belgian Endive

36.

SANTA BARBARA SPINY LOBSTER

"Pommes Rissolées," Glazed Carrots, Hakurei Turnips
and "Bordelaise au Homard"

40.

MASCARPONE-ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Swiss Chard
and "Crème de Champignons"

34.

DIAMOND H RANCH QUAIL BREAST

Demi-Sec Satsuma Mandarins, Crispy Holland Leeks,
Flowering Watercress and "Sauce Bigarade"

38.

ELYSIAN FIELDS FARM'S LAMB RIB-EYE*

Roasted Parsnips, Brussels Sprouts
and Compressed Gala Apples

46.

SIRLOIN OF MIYAZAKI WAGYU*

"Ris de Veau," Dumpling, Maitake Mushrooms,
Broccoli Rabe and Szechuan Peppercorn Jus

125.

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Parmesan "Mousseline"
and "Beurre Noisette"

175.

SELECTION OF CHEESE

Spring Brook Farm's Reading, The Other Stephen,
Twig Farm's Square Cheese and Bleu d'Auvergne
Cornbread "Cracker," Peanut Brittle, "Romesco,"
Sesame "Grissini" and Sour Cherry "Membrillo"

45.

SERVICE INCLUDED