

per se

SALON MENU

September 12, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Abalone "Confit," Koshihikari Rice Porridge,
Garden State Corn and Piedmont Hazelnuts

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Flowering Quince, Celery Branch, Pearson Farm's Pecans
and Black Truffle Vinaigrette

32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel Purée and "Dégustation d'Oignons"
Served with Toasted Brioche

40.

CHARCOAL GRILLED GULF COAST COBIA

"Pommes Purée," Salanova Lettuces, Petite Radishes
and Italian Caper Butter

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Crispy Okra, Greenmarket Peppers
and "Creole Sauce"

40.

MASCARPONE ENRICHED CORN "AGNOLOTTI"

Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"

34.

THOMAS FARM'S PIGEON

"Cervelas de Lyon," Hobbs Shore's Bacon, Braised Sweet Cabbage,
Granny Smith Apples and "Sauce Périgourdine"

38.

ELYSIAN FIELDS FARM'S LAMB*

"Gnocchi à la Parisienne," Norwich Meadows Farm's Beets,
Glazed Carrots and Rosemary Jus

46.

SIRLOIN OF MIYAZAKI WAGYU*

Trumpet Royale Mushrooms, Cherry Tomatoes,
Haricots Verts and Pea Tendrils

125.

SELECTION OF CHEESE

Goat Lady Dairy's Providence, Jasper Hill Farm's Bayley Hazen Blue,
The Other Stephen and Twig Farm's Square Cheese
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"

45.

SERVICE INCLUDED