

per se

SALON MENU

October 1, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Japanese Hamachi "Tartare," Ruby Beet "Crêpe"
and Hass Avocado Mousse
125.

SALAD OF CARAMELIZED SALSIFY ROOT

Matsutake Mushrooms, Piedmont Hazelnuts,
Fuyu Persimmon and Aged Balsamic Vinegar
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Rillettes de Confit de Canard," Goldrush Apples, English Walnuts,
Castelfranco Radicchio and Whole Grain Mustard
Served with Toasted Brioche
40.

SAUTÉED FILLET OF ATLANTIC HALIBUT

Razor Clams, "Ragoût" of Shelling Beans, Cerignola Olives
and Spanish Saffron Emulsion
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Honeynut Squash Purée, Sicilian Pistachios,
Marinated Figs and "Sauce Périgourdine"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

DIAMOND H RANCH QUAIL "EN CRÉPINETTE"

"Pommes Maxim," Melted Savoy Cabbage
and Smoked "Soubise"
38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Sweetbread "Raviolo," Pickled Aji Dulce Peppers,
Cherry Tomatoes and Cocktail Artichokes
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bluefoot Mushrooms, Roasted Carrots,
Belgian Endive and "Gremolata"
125.

SELECTION OF CHEESE

Goat Lady Dairy's Providence, Jasper Hill Farm's Bayley Hazen Blue,
Spring Brook Farm's Ashbrook and Twig Farm's Square Cheese
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,
Sour Cherry "Membrillo" and "Romesco"
45.

SERVICE INCLUDED