

per se

SALON MENU

October 2, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Abalone "Confit," Matsutake Mushroom "Porridge,"
Piedmont Hazelnuts and Celery "Ribbons"
125.

BRAISED NORWICH MEADOWS FARM'S RADISHES

Pain de Campagne "Croûtons," Welsh Onion "Fondue"
and Garden Vegetable Bouillon
32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Pearson Farm's Pecans, Black Mission Figs
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

ATLANTIC HALIBUT "EN PICATTA"

Persian Cucumbers, Haricots Verts
and Granny Smith Apple Emulsion
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Brioche "Melba," Roasted Hearts of Romaine Lettuce,
Glazed Tokyo Turnips and "Mousseline Béarnaise"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Sunchoke "Rösti," Sweet Carrots, "Lentilles du Puy,"
French Leeks and Red Wine Vinegar Sauce
38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Cocktail Artichokes, Cherry Tomatoes,
Broccoli Purée and "Mignonnette" Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon "Lardons," Yukon Gold Potato "Bouchons,"
Salsify Root, Greenmarket Peppers and "Sauce Bordelaise"
125.

SELECTION OF CHEESE

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

SERVICE INCLUDED