

# per se

SALON MENU

October 4, 2016

---

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR\*

Maine Sea Urchin, Hand Cut "Capellini,"  
Crispy Shallots and Meyer Lemon

125.

SALAD OF MARINATED CHERRY TOMATOES

Brioche "Melba," Persian Cucumbers, Celery Branch  
and "Thousand Island" Gastrique

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.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Citrus Braised Fennel Bulb, Picholine Olive Tapenade  
and Noilly Prat Emulsion

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Granny Smith Apples, Candied English Walnuts,  
Roasted Gem Lettuce and Cipollini Onions

40.

---

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Bluefoot Mushrooms, Petite Swiss Chard  
and "Crème de Champignons"

34.

DIAMOND H RANCH QUAIL BREAST

Cocktail Artichokes, Glazed Sweet Carrots,  
Tokyo Turnips and "Barigoule" Jus

38.

ELYSIAN FIELDS FARM'S LAMB\*

Hobbs Shore's Bacon "Lardons," Salsify Root, Broccoli Purée,  
Greenmarket Peppers and Sauce Bordelaise

46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Creamed Arrowleaf Spinach,  
Hen-of-the-Woods Mushrooms and "Steak Sauce"

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  
Black Pepper and Sesame "Grissini," Peanut Brittle,  
Sour Cherry "Membrillo" and "Romesco"

45.

---

SERVICE INCLUDED