

# per se

SALON MENU

October 7, 2016

---

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR\*

Nova Scotia Lobster, Hen Egg "Crêpe,"  
Pea Tendrils and Frisée Lettuce

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

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

32.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Grapefruit, Marcona Almonds,  
Crispy Parsnips and Greek Yogurt  
Served with Toasted Brioche

40.

"PAVÉ" OF MEDITERRANEAN TURBOT

Pumpernickel "Croûtons," Granny Smith Apples,  
Celery Root Cream and Pickled Mustard Seed Vinaigrette

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Griddled Corn Cake, Brussels Sprouts, Butternut Squash  
and Welsh Onion "Beurre Blanc"

40.

---

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

Red Wine Braised Salsify, Greenmarket Blueberries,  
Candied English Walnuts and Elysium Jus

38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB\*

Kadota Figs, Cipollini Onions, Glazed Sweet Carrots  
and "Jus d'Agneau Épicé"

46.

SIRLOIN OF MIYAZAKI WAGYU\*

Matsutake Mushrooms, Tempura Fried Anchovy,  
Broccoli Purée and "Sauce Mignonnette"

125.

SELECTION OF CHEESE

Jasper Hill Farm's Alpha Tolman & Bayley Hazen Blue,  
The Other Stephen and Goat Lady Dairy's Providence  
Black Pepper and Sesame "Grissini," Peanut Brittle,  
Sour Cherry "Membrillo" and "Romesco"

45.

---

SERVICE INCLUDED