

per se

SALON MENU

October 10, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Sea Trout "Tartare," Pumpnickel Blinis,
Pickled Pearl Onions and Chive Crème Fraîche

125.

SALAD OF MARINATED CHERRY TOMATOES

Globe Artichoke "Bavarois," Roasted Carrots,
Macadamia Nut Cream and Madras Curry Oil

32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeynut Squash, Celery Branch, Goldrush Apples
and Spiced Greek Yogurt
Served with Toasted Brioche

40.

CHARCOAL GRILLED GULF COAST COBIA

Persian Cucumbers, Norwich Meadows Farm's Beets
and Parsnip Emulsion

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Mousseline," Wilted Arrowleaf Spinach
and "Beurre d'Homard"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

MARCHO FARMS' "RIS DE VEAU"

Chanterelle Mushrooms, Melted Sweet Cabbage
and "Smoked Soubise"

38.

"PRESSÉ" OF MILK FED YORKSHIRE PORCELET

Stuffed Jingle Bell Peppers, Braised Swiss Chard
and Hobbs Shore's Bacon Jus

38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Greenmarket Radishes, Gem Lettuce,
Meyer Lemon and "Bagna Càuda"

46.

SIRLOIN OF MIYAZAKI WAGYU*

Koshihikari Rice, Bok Choy "Paquet," Petite Turnips
and Szechuan Peppercorn Jus

125.

SELECTION OF CHEESE

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

45.

SERVICE INCLUDED