

# per se

## SALON MENU

October 18, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Citrus Cured Fluke, Sunchoke "Panna Cotta,"  
Granny Smith Apples and Hass Avocado  
125.

### SALAD OF MARINATED GREENMARKET POTATOES

"Pommes Maxim," Hen Egg Purée, Persian Cucumbers  
and Pickled Pearl Onions  
32.

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Salsify, Castelfranco Radicchio, Marcona Almonds  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
40.

### ATLANTIC HALIBUT "EN PICCATA"

Ruby Beets, Celery Branch "Ribbons," Meyer Lemon  
and California Pistachio "Beurre Blanc"  
36.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Gem Lettuce, Haricots Verts, Petite Radishes  
and Cherry Tomato Emulsion  
40.

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### MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

### DIAMOND H RANCH QUAIL BREAST

Brussels Sprouts, Romano Bean "Émincé,"  
"Soubise" and Foie Gras-Elysium Jus  
38.

### HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"  
and "Beurre Noisette"  
175.

### HERB ROASTED ELYSIAN FIELDS FARM'S LAMB\*

Butternut Squash "Tempura," Honey Poached Cranberries,  
Fennel Bulb and Black Trumpet Mushrooms  
46.

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Glazed Parsnips, Pearson Farm's Pecans,  
Caramelized Garlic and Tokyo Turnips  
125.

### SELECTION OF CHEESE

Jasper Hill Farm's Bayley Hazen Blue, Spring Brook Farm's Ashbrook,  
The Other Stephen and Grafton Village Cheese Company's Shepsog  
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"  
Cornbread "Cracker," Peanut Brittle and "Romesco"  
45.

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### SERVICE INCLUDED