

per se

SALON MENU

October 21, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pacific Abalone, Potato Blinis, Snipped Chives
and Watercress "Vichyssoise"
125.

SALAD OF CARAMELIZED SUNCHOKES

"Confit" Chestnuts, Honey Poached Cranberries,
French Leeks and Black Winter Truffle
32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Young Parsnips, Black Mission Figs, Piedmont Hazelnuts,
and Bitter Chocolate Emulsion
Served with Toasted Brioche
40.

SAUTÉED FILLET OF ATLANTIC HALIBUT

"Pommes Boulangères," Brussels Sprouts
and Whole Grain Mustard
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Honeynut Squash Purée, Forest Mushrooms,
Salsify Chips and English Walnut "Mousseline"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

DIAMOND H RANCH QUAIL BREAST

Sour Cherry "Pudding," Compressed Chicories
and California Pistachio Vinaigrette
38.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Melted Savoy Cabbage, Gala Apples, Ruby Beets
and Horseradish Crème Fraîche
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Gem Lettuce,
Persian Cucumbers and Meyer Lemon
125.

HAND CUT "TAGLIATELLE"

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

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.

SERVICE INCLUDED