

# per se

## SALON MENU

October 28, 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\*

Scottish Langoustine "Carpaccio," Mountain Rose Apples  
and Horseradish Crème Fraîche  
125.

### ROASTED OREGON CÈPE "POTAGE"

Griddled Cornbread, Cherry Belle Radishes  
and Marinated Pole Beans  
32.

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Honey Poached Cranberries,  
Sicilian Pistachios and Black Winter Truffle  
Served with Toasted Brioche  
40.

### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Matsutake Mushrooms, Watercress Purée  
and Sweet Carrot Emulsion  
36.

### "MACARONI AND CHEESE"

Butter Poached Nova Scotia Lobster  
Parmesan Crisp, Creamy Lobster Broth  
and Mascarpone-Enriched Orzo  
40.

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### MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

### DIAMOND H RANCH QUAIL BREAST

Chestnut "Tortellini," Wilted Arrowleaf Spinach,  
"Soubise" and "Sauce Périgourdine"  
38.

### PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB\*

Crispy Salsify Root, Brussels Sprouts, Compressed Chicories  
and Pumpkin Seed Vinaigrette  
46.

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Caramelized Gem Lettuces  
and Romesco Sauce  
125.

### HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"  
and "Beurre Noisette"  
175.

### SELECTION OF CHEESE

Bleu d'Auvergne, Calkins Creamery's Noble Road,  
The Other Stephen and Spring Brook Farm's Ashbrook  
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"  
Cornbread "Cracker," Peanut Brittle and "Romesco"  
45.

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### SERVICE INCLUDED