

per se

SALON MENU

November 1, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus Cured Sea Trout, Buckwheat "Crêpe,"
Persian Cucumbers and Finger Lime Vinaigrette
125.

"VELOUTÉ" OF FALL SQUASH

Brussels Sprouts, Honey Poached Cranberries,
Opal Apples and Pearson Farm's Pecans
32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Chestnuts, Pickled Pearl Onions
and Salsify Root Purée
Served with Toasted Brioche
40.

"CONFIT" FILLET OF GULF COAST GROUPER

Littleneck Clams, Melted Bok Choy, Tokyo Turnips
and Extra Virgin Olive Oil Emulsion
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Purée," Braised Savoy Cabbage
and "Beurre de Homard"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

SALMON CREEK FARMS' PORK JOWL

Sunny Side Up Quail Egg, Fork Crushed Sunchokes
and "Sauce Lyonnaise"
38.

ELYSIAN FIELDS FARM'S LAMB*

Petite Radishes, Hearts of Romaine Lettuce,
Roasted Cauliflower and "Mignonnette" Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Bluefoot Mushrooms, Wilted Arrowleaf Spinach,
"Oignon Farci" and Blue Apron Ale Glaze
125.

HAND CUT "TAGLIATELLE"

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

SELECTION OF CHEESE

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

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness