

per se

SALON MENU

November 2, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Citrus Cured Scottish Sea Trout, Pumpernickel "Blini,"
Persian Cucumbers and Horseradish Crème Fraîche

125.

SALAD OF ROASTED YOUNG BEETS

Hawaiian Hearts of Peach Palm, French Leeks,
Frisée Lettuce and "Gribiche"

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Mountain Rose Apples, Castelfranco Radicchio,
Marinated Fennel and Sicilian Pistachios
Served with Toasted Brioche

40.

SAUTÉED FILLET OF ATLANTIC COD

Cocktail Artichokes, Romaine Lettuce
and Black Winter Truffle Emulsion

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Hobbs Shore's Bacon, Red Kuri Squash,
Brussels Sprouts and Cranberry "Mostarda"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

Braised Tuscan Kale, Watermelon Radishes
and Pimentón Jus

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Fork Crushed Potatoes, Wilted Arrowleaf Spinach,
Sweet Carrots and Tellicherry Pepper "Mignonnette"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Rösti," Bluefoot Mushrooms,
Pearl Onion Petals and "Sauce Bordelaise"

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
Sesame "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