

per se

SALON MENU

November 4, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pacific Abalone, Serrano Ham, Aged Parmesan "Royale"
and Persian Cucumbers
125.

SALAD OF GREENMARKET BEETS

Celeriac "Mille-Feuille," Chestnut "Confit"
and Black Winter Truffle Emulsion
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Delicata Squash, Candied Pearson Farm's Pecans,
Honey Poached Cranberries and Celery Branch
Served with Toasted Brioche
40.

ATLANTIC HALIBUT EN "PICCATA"

Opal Apples, Salsify Root
and "Sauce Lyonnaise"
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Purée," Braised Savoy Cabbage
and Hollandaise "Mousseline"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

SALMON CREEK FARMS' PORK JOWL "EN FEUILLE DE BRICK"

Hearts of Romaine Lettuce, Petite Radishes, Roasted Cauliflower
and Charred Welsh Onion "Aioli"
38.

ELYSIAN FIELDS FARM'S LAMB*

Caramelized Parsnips, Black Mission Figs,
Brussels Sprouts and Five-Spice Scented Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Wilted Pea Shoot "Pierogi," Matsutake Mushrooms,
Tokyo Turnips and "Sauce Japonaise"
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