

# per se

## SALON MENU

November 6, 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\*

Littleneck Clam "Capellini" and Crispy Parmesan  
125.

### BUTTERNUT SQUASH "VELOUTÉ"

Black Truffle "Pain Perdu," Honey Poached Cranberries  
and Pearson Farm's Pecans  
32.

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Apples, California Pistachios,  
Belgian Endive and Burgundy Mustard  
Served with Toasted Brioche  
40.

### SLOW COOKED FILLET OF FLORIDA GROUPER

Hinona Kabu Turnips, Yuzu Butter  
and Matsutake Mushroom "Aioli"  
36.

### BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Maxim," Melted Romaine Lettuce  
and Ruby Beet Emulsion  
40.

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### MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

### MILK FED YORKSHIRE PORCELET

Toasted "Ditalini," Red Veined Arugula  
and "Piperade"  
38.

### ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"\*

"Champignons Farcis aux Ris de Veau," Cocktail Artichokes,  
Cerignola Olives and "Bagna Càuda"  
46.

### SIRLOIN OF MIYAZAKI WAGYU\*

Marble Potatoes, Sweet Carrots, Pea Shoot Purée  
and "Sauce Bordelaise"  
125.

### "CARNAROLI RISOTTO BIOLOGICO"

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

### SELECTION OF CHEESE

The Other Stephen, Grafton Village Cheese Company's Shepsog,  
Bleu d'Auvergne and Spring Brook Farm's Ashbrook  
Cornbread "Cracker," Sour Cherry "Membrillo,"  
Sesame "Grissini," Peanut Brittle and "Romesco"  
45.

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### SERVICE INCLUDED