

per se

SALON MENU

November 18, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nantucket Bay Scallops, Persian Cucumbers
and Hass Avocado Mousse
125.

CHARCOAL GRILLED SWEET CARROTS

Young Coconut "Panna Cotta," Hawaiian Hearts of Peach Palm,
California Pistachios and Finger Lime "Vinaigrette"
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Demi-Sec Concord Grapes, Tokyo Turnips,
Petite Sorrel and Virginia Peanut Brittle
Served with Toasted Brioche
40.

SCOTTISH SEA TROUT*

Dill Pollen "Spätzle," Horseradish Crème Fraîche,
Savoy Cabbage and "Borscht"
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Sunchoke "Ragoût," Toasted Pumpkin Seeds,
Spanish Capers and Meyer Lemon
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

MILK FED YORKSHIRE PORCELET

Braised Tuscan Kale, Celeriac "Mostarda"
and Preserved Sweet Peppers
38.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Cauliflower Florettes, Hadley Orchard's Medjool Dates,
Marcona Almonds, French Leeks and Madras Curry
46.

SIRLOIN OF MIYAZAKI WAGYU*

Caramelized Romanesco, French Breakfast Radishes,
Gem Lettuces and Bottarga Emulsion
125.

"CARNAROLI RISOTTO BIOLOGICO"

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

SELECTION OF CHEESE

Four Fat Fowl's St. Stephen, Twig Farm's Square Cheese,
Bleu d'Auvergne and Spring Brook Farm's Ashbrook
Cornbread "Cracker," Peanut Brittle, "Romesco,"
Sesame "Grissini" and Sour Cherry "Membrillo"
45.

SERVICE INCLUDED