

# per se

SALON MENU

October 1, 2016

---

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR\*

Abalone "Confit," Matsutake Mushroom "Royale,"  
Piedmont Hazelnuts and Celery "Ribbons"

125.

BRAISED LIME RADISHES

Pain de Campagne "Croûtons," Welsh Onion "Fondue"  
and Garden Vegetable Bouillon

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Crispy Sweet Potatoes, Pearson Farm's Pecans,  
Granny Smith Apples and Cider Vinegar Gastrique  
Served with Toasted Brioche

40.

SMOKED JAPANESE HAMACHI\*

Pickled Persian Cucumbers, Roasted Ruby Beets,  
Fresh Horseradish and Yuzu Crème Fraîche

36.

NOVA SCOTIA LOBSTER "EN PICATTA"

Short Rib "Pierogi," Glazed Tokyo Turnips  
and Watercress-Bone Marrow "Pudding"

40.

---

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Sunchoke "Rösti," Sweet Carrots, "Lentilles du Puy,"  
French Leeks and Red Wine Vinegar Sauce

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Cocktail Artichokes, Cherry Tomatoes,  
Broccoli Purée and "Mignonnette" Jus

46.

MIYAZAKI WAGYU "POËLÉ"\*

Hobbs Shore's Bacon "Lardons," Yukon Gold Potato "Bouchons,"  
Salsify Root, Greenmarket Peppers and "Sauce Bordelaise"

125.

SELECTION OF CHEESE

Goat Lady Dairy's Providence, Jasper Hill Farm's Bayley Hazen Blue,  
The Other Stephen and Twig Farm's Square Cheese  
Sesame "Grissini," Cornbread "Cracker," Peanut Brittle,  
Sour Cherry "Membrillo" and "Romesco"

45.

---

SERVICE INCLUDED