

per se

SALON MENU

October 23, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Hawaiian Abalone, Compressed Pears
and Sunchoke Cream
125.

SALAD OF SLOW ROASTED YOUNG BEETS

Hearts of Peach Palm, Cherry Belle Radishes, Greek Yogurt,
Toasted Pistachios and Finger Lime Vinaigrette
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rolled Oat "Tuile," Concord Grapes,
Virginia Peanuts and Celery Branch
Served with Toasted Brioche
40.

PAN ROASTED CALIFORNIA STURGEON

Crispy "Spätzle," Gala Apples
and Whole Grain Mustard
36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Razor Clams, Cocktail Artichokes,
Bomba Rice and "Piperade"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

MILK FED YORKSHIRE PORCELET

Matsutake Mushrooms, Hakurei Turnips
and Pea Shoot Purée
38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Marble Potatoes, Wilted Arrowleaf Spinach,
"Soubise" and "Sauce Périgourdine"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Sesame Crusted Garnet Yam, Broccoli "Émincé,"
Welsh Onion and Szechuan Peppercorn Jus
125.

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
175.

SELECTION OF CHEESE

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

SERVICE INCLUDED