

per se

SALON MENU

October 26, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Peekytoe Crab Salad, Ameraucana Hen Egg "Crêpe"
and Tarragon Crème Fraîche

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, California Pistachios
and Sour Apple "Vierge"

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Rolled Oat "Tuile," Pearson Farm's Pecans,
Celery Branch and Concord Grapes
Served with Toasted Brioche

40.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

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

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

Black Mission Figs, Roasted Parsnips, Marinated Chicories
and Port Wine-Shallot Jus

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

MILK FED YORKSHIRE PORCELET

"Pommes Rissolées," Cipollini Onions
and Pea Shoot Purée

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Hen-of-the-Woods Mushrooms, Wilted Arrowleaf Spinach,
Cauliflower Cream and "Sauce Bordelaise"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Chanterelle Mushrooms, Caramelized Sunchokes,
Gem Lettuce and Meyer Lemon Jus

125.

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"
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