

# per se

SALON MENU

October 27, 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\*

Atlantic Fluke "Tartare," Persian Cucumbers  
and Hass Avocado Mousse

125.

ROASTED OREGON CÈPE "POTAGE"

Griddled Cornbread, Cherry Belle Radishes  
and Marinated Pole Beans

32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Sicilian Pistachios, Honey Poached Cranberries  
and Black Truffle Crème Fraîche  
Served with Toasted Brioche

40.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Melted Cabbage, Toasted Almonds  
and Cauliflower Cream

36.

PACIFIC ABALONE "POËLÉE"

Brussels Sprouts, Crispy Salsify Root  
and Caramelized Apple Butter

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

DIAMOND H RANCH QUAIL BREAST

"Pommes Purée," Spiced Prunes  
and Celery Branch Salad

38.

ELYSIAN FIELDS FARM'S LAMB\*

Chestnut "Tortellini," Cipollini Onions,  
Ruby Beet Purée and "Sauce Périgourdine"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Cocktail Artichokes, Glazed Sweet Carrots,  
Wilted Arrowleaf Spinach and Port Wine-Shallot Jus

125.

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"  
and "Beurre Noisette"

175.

SELECTION OF CHEESE

Bleu d'Auvergne, Calkins Creamery's Noble Road,  
The Other Stephen and Spring Brook Farm's Ashbrook  
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"  
Cornbread "Cracker," Peanut Brittle and "Romesco"

45.

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SERVICE INCLUDED