

per se

SALON MENU

October 28, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Pumpernickel Blini, Persian Cucumbers, Snipped Chives
and Smoked Oyster "Beurre Blanc"

125.

SALAD OF BUTTERMILK FRIED CAULIFLOWER

Petite Radishes, Castelfranco Radicchio,
Marcona Almonds and "Ranch Dressing"

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

English Walnut "Streusel," Honey Poached Cranberries,
Mountain Rose Apples and Greek Yogurt
Served with Toasted Brioche

40.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Cocktail Artichokes, Greenmarket Peppers, Italian Parsley Oil
and Extra Virgin Olive Oil Emulsion

36.

PACIFIC ABALONE "POËLÉE"

Brioche Melba, Roasted Gem Lettuce, Celery Branch Salad
and "Mousseline Choron"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

SALMON CREEK FARMS' PORK JOWL

"Pommes Purée," Wilted Swiss Chard,
Crispy Leeks and Hobbs Shore's Bacon Jus

38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Arrowleaf Spinach "Gratin," Sweet Carrots,
Salsify Root and "Sauce Bordelaise"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Tokyo Turnips, Cipollini Onions
and Piedmont Hazelnut Vinaigrette

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.

SERVICE INCLUDED