

# per se

## SALON MENU

October 8, 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\*

Santa Barbara Sea Urchin, Goldrush Apples,  
Sicilian Pistachios and Hass Avocado

125.

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Aged Parmesan, Compressed Radishes,  
Cherry Tomatoes and "Bagna Càuda"

32.

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brussels Sprouts,  
Pepitas and Quince Mostarda  
Served with Toasted Brioche

40.

### SAUTÉED FILLET OF SCOTTISH SEA TROUT\*

Roasted Carrots, Wilted Arrowleaf Spinach  
and Sweet Carrot Reduction

36.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Matsutake Mushrooms, Caramelized French Leeks  
and "Sauce Blanquette"

40.

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### MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

### DIAMOND H RANCH QUAIL

Braised Tuscan Kale, Pearson Farm's Pecans  
and Honeynut Squash Purée

38.

### MARCHO FARMS' NATURE FED VEAL\*

"Pommes Dauphinoise," Forest Mushroom "Duxelles,"  
Cipollini Onions and Madeira Jus

46.

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Melted Caraflex Cabbage, Horseradish "Mousseline,"  
Ruby Beets and "Borscht"

125.

### SELECTION OF CHEESE

Jasper Hill Farm's Alpha Tolman & Bayley Hazen Blue,  
The Other Stephen and Goat Lady Dairy's Providence  
Tellicherry Pepper "Grissini," Peanut Brittle,  
Sour Cherry "Membrillo" and "Romesco"

45.

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## SERVICE INCLUDED