

per se

SALON MENU

October 14, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Maine Sea Urchin, Honeynut Squash "Panna Cotta,"
Toasted Brioche and Yuzu Gelée

125.

SALAD OF ROASTED BELGIAN ENDIVE

Serrano Ham "Panade," Marcona Almonds,
Date Marbles and Parsnip "Aioli"

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Flowering Quince, Chestnut "Confit," Castelfranco Radicchio
and Pearson Farm's Pecans

40.

SLOW POACHED SABLEFISH

Savoy Cabbage, "Pommes Gaufrettes,"
Granny Smith Apples and Ruby Beet Emulsion

36.

PACIFIC ABALONE "POÊLÉE"

Crispy Sunchokes, Wilted Pea Tendrils
and "Mousseline Hollandaise"

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

BUTTERMILK FRIED DIAMOND H RANCH QUAIL BREAST

French Leeks, Smoked "Soubise"
and Caramelized Cocktail Artichokes

38.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Creamed Broccoli Rabe, Maitake Mushrooms,
Preserved Ají Dulce Peppers and "Sauce Pimentón"

46.

SIRLOIN OF MIYAZAKI WAGYU*

Gem Lettuce, Glazed Watermelon Radishes,
Charred Garlic and "Bagna Càuda"

125.

HAND CUT "TAGLIATELLE"

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

175.

SELECTION OF CHEESE

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

45.

SERVICE INCLUDED