

per se

SALON MENU

October 15, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Maine Sea Urchin "Panna Cotta," Brioche "Melba,"
Marinated Sunchokes and Hass Avocado

125.

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Parmesan "Tuile," Chickpea Panisse, Sungold Tomatoes,
Persian Cucumbers and "Bagna Càuda"

32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

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

40.

SLOW POACHED SCOTTISH SEA TROUT*

"Dégustation de Pommes de Terre," Romano Beans
and Meyer Lemon "Beurre Blanc"

36.

LANGOUSTINES "À LA PLANCHA"

Chanterelle Mushroom "Ravioli,"
Salsify Root and Goldrush Apples

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK

Hobbs Shore's Bacon "Lardons," Parsnip "Ragoût,"
Piedmont Hazelnuts and Fines Herbes

38.

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

Preserved Ají Dulce Peppers, Gem Lettuce,
Cocktail Artichokes and "Sauce Pimentón"

46.

SIRLOIN OF MIYAZAKI WAGYU*

Glazed Broccolini, Marcona Almonds,
Sweet Carrots and "Gremolata"

125.

HAND CUT "TAGLIATELLE"

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

175.

SELECTION OF CHEESE

Jasper Hill Farm's Bayley Hazen Blue, Spring Brook Farm's Ashbrook,
The Other Stephen and Grafton Village Cheese Company's Shepsog
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"
Cornbread "Cracker," Peanut Brittle and "Romesco"

45.

SERVICE INCLUDED