

per se

SALON MENU

October 23, 2016

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*
50.

ROYAL KALUGA CAVIAR*

Hobbs Shore's Bacon "Royale," Broccoli Purée
and Granny Smith Apples
125.

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Castelfranco Radicchio, Sicilian Pistachios, Celery Branch
and Black Winter Truffle "Gelée"
32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Flowering Quince Marmalade, Black Mission Figs,
Petite Turnips and Burgundy Mustard
Served with Toasted Brioche
40.

"CONFIT" FILLET OF CALIFORNIA STURGEON

Melted Savoy Cabbage, Roasted Ruby Beets
and Pastrami Emulsion
36.

HERB CRUSTED PACIFIC ABALONE

Forest Mushroom "Duxelles," Brussels Sprouts
and Wilted Pea Tendril "Pudding"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Parsley Shoots
and "Crème de Champignons"
34.

MILK FED YORKSHIRE PORCELET

Delicata Squash "Tempura," Salsify Root,
Pearl Onions and Red Wine Vinegar Sauce
38.

ELYSIAN FIELDS FARM'S LAMB*

Sweet Potato "Rissolées," Icicle Radishes, Bok Choy Leaves
and Piedmont Hazelnut Vinaigrette
46.

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Écrasées," Braised Gem Lettuce,
Cherry Tomatoes and "Mignonnette" Jus
125.

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
175.

SELECTION OF CHEESE

Bleu d'Auvergne, Grafton Village Cheese Company's Shepsog,
The Other Stephen and Spring Brook Farm's Ashbrook
Tellicherry Pepper "Grissini," Sour Cherry "Membrillo,"
Cornbread "Cracker," Peanut Brittle and "Romesco"
45.

SERVICE INCLUDED