

per se

SALON MENU

October 29, 2016

"OYSTERS AND PEARLS"

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

50.

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster, Hen Egg "Crêpe"
and Fines Herbes

125.

SALAD OF TEMPURA FRIED JAPANESE CAULIFLOWER

Burgundy Truffles, Greenmarket Radishes, Marcona Almonds
and Kendall Farms' Crème Fraîche

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.

"CONFIT" FILLET OF SCOTTISH SEA TROUT*

Matsutake Mushrooms, Marble Potatoes, Bok Choy "Émincé"
and Charred Welsh Onion "Aioli"

36.

BUTTER POACHED NOVA SCOTIA LOBSTER

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

40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

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

34.

DIAMOND H RANCH QUAIL BREAST

"Lentilles du Puy," Glazed Sweet Carrots, Thyme Infused Oil
and Red Wine Vinegar Sauce

38.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Cocktail Artichokes, Pickled Peppers, Brussels Sprouts
and Smoked Eggplant Purée

46.

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF RIB-EYE*

Bluefoot Mushrooms, Wilted Arrowleaf Spinach,
Tokyo Turnips and "Sauce Bordelaise"

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