

per se

SALON MENU

November 26, 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," Crispy Cornichons,
Celery Branch and Frisée Lettuce
125.

SALAD OF COMPRESSED SATSUMA MANDARINS

Hawaiian Hearts of Peach Palm, Oat "Tuile," Sicilian Pistachios
and Black Truffle "Aigre-Doux"
32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pink Peppercorn Yogurt, Petite Turnips, Roasted Beets
and Piedmont Hazelnuts
Served with Toasted Brioche
40.

"CONFIT" FILLET OF ATLANTIC BLACK BASS

Cocktail Artichokes, Parisian Carrots
and "Barigoule" Emulsion
36.

PACIFIC ABALONE "EN PICATTA"

Bok Choy "Pierogi," Cauliflower Florettes
and Caramelized Sunchoke "Mousseline"
40.

MASCARPONE ENRICHED POTATO "AGNOLOTTI"

Forest Mushrooms, Swiss Chard
and "Crème de Champignons"
34.

DIAMOND H RANCH QUAIL BREAST

Royal Blenheim Apricot Pudding, Brussels Sprouts
and "Sauce Périgourdine"
38.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Braised Swiss Chard, Griddled Corn Cake
and Greenmarket Peppers
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Black Trumpet Mushroom "Duxelles," Delicata Squash Tempura,
Broccoli Purée and "Vinaigrette Bordelaise"
125.

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Castelmagno"
and "Beurre Noisette"
175.

SELECTION OF CHEESE

Four Fat Fowl's St. Stephen, Twig Farm's Square Cheese,
Bleu d'Auvergne and Spring Brook Farm's Ashbrook
Cornbread "Cracker," Peanut Brittle, "Romesco,"
Sesame "Grissini" and Sour Cherry "Membrillo"
45.

SERVICE INCLUDED