

per se

SALON MENU

November 21, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Grapefruit "Suprêmes," Salsify Root, Rainbow Swiss Chard,
Mustard Cress and Sunchoke "Pudding"
32.

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Brussels Sprouts, Crispy Sage
and Black Truffle Emulsion
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Pickled Red Onions, Scallion "Émincé," Fennel Bulb
and Bartlett Pear "Consommé"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Santa Barbara Sea Urchin, Nori "Crêpe," Matsutake Mushrooms,
Hakurei Turnips and Kendall Farms' Crème Fraîche
125.

"SAUTÉED" FILLET OF ATLANTIC STRIPED BASS
Cauliflower Florettes, Thompson Grapes,
Belgian Endive and Vin Jaune Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Braised Tuscan Kale, Charred Jingle Bell Peppers,
Flowering Watercress and Hen Egg Purée
38.

CHARCOAL GRILLED PACIFIC ABALONE
Hobbs Shore's Bacon, Celery Root "Capellini," Honeycrisp Apples
and Smoked Sturgeon Cream
40.

MARCHO FARMS' "VEAL ORLOFF"
Black Trumpet Mushrooms, Wilted Arrowleaf Spinach,
Glazed Rutabaga and "Sauce Colbert"
46.

"CARNAROLI RISOTTO BIOLOGICO"
Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
175.

SERVICE INCLUDED