

# per se

SALON MENU

November 28, 2015

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Matsutake Mushrooms, Persian Cucumbers, Petite Basil  
and Young Coconut "Vierge"  
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  
Milk "Tuile," Cherry Belle Radishes, Concord Grape "Jelly,"  
Peanut Brittle and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Smoked Potato "Pierogi," Melted King Richard Leeks,  
Honeycrisp Apples, Mustard Cress and "Borscht"  
125.

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"COULIBIAC" OF SNAKE RIVER STURGEON  
Bluefoot Mushrooms, Wilted Arrowleaf Spinach, Poppy Seed "Crumble,"  
Pickled Swiss Chard Stems and "Hollandaise"  
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"  
Cauliflower "Amandine," Royal Blenheim Apricots,  
Pea Shoots and Vadouvan Curry Sauce  
38.

PACIFIC ABALONE "EN PICATTA"  
Hobbs Shore's Bacon, "Oyster Cracker," Yukon Gold Potatoes,  
Celery Branch Ribbons and "Clam Chowder"  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Glazed Sweet Carrots, Turnip "Bouchon," Pearl Onion Petals  
and "Sauce Blanquette"  
46.

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SERVICE INCLUDED