

per se

SALON MENU

December 16, 2015

SALAD OF HEIRLOOM BEETS

Hawaiian Hearts of Peach Palm, Satsuma Mandarins, Hass Avocado,
Mâche and Black Winter Truffle "Aigre-Doux"
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.

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Piperade"
34.

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Marinated Fennel Bulb, Thompson Grapes,
Toasted Pistachios and Aged Balsamic Vinegar
40.

TSAR IMPERIAL OSSETRA CAVIAR

Persian Cucumbers, Crispy Shallots,
Snipped Chives and "Gribiche"
125.

FILLET OF MEDITERRANEAN LUBINA "EN BRIOCHE"

Black Trumpet Mushroom "Duxelle," French Breakfast Radishes,
Hearts of Romaine Lettuce and "Nuage aux Fines Herbes"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Gnocchi "Parisienne," Flowering Watercress,
Celery Root and "Sauce Albufera"
38.

CHARCOAL GRILLED DEER ISLE SEA SCALLOP

Cauliflower "Ragoût," Hadley Orchard's Medjool Dates,
Jingle Bell Peppers and Vadouvan Curry Emulsion
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"
46.

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
125.

"CARNAROLI RISOTTO BIOLOGICO"

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

SERVICE INCLUDED