

per se

SALON MENU

January 8, 2016

"BAVAROIS" OF SLOW COOKED GARNET YAM
Cranberry Marmalade, Pearson Farm's Pecans,
Sprouting Kale and BLiS Maple Syrup
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.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Honeycrisp Apples, Piedmont Hazelnuts, Brussels Sprouts,
French Leeks and Bitter Chocolate Emulsion
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Citrus Cured Atlantic Fluke, Ameraucana Hen Egg,
Koshihikari Rice and Finger Lime
125.

"SAUTÉED" FILLET OF COLUMBIA RIVER STURGEON
"Ris de Veau," Heirloom Radishes, Mustard Frills
and "Sauce Gribiche"
36.

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"
"Pommes Purée," Caramelized Cipollini Onions,
Tokyo Turnips and "Sauce Bordelaise"
38.

GEORGES BANK SEA SCALLOP "POÊLÉE"
Glazed Salsify Root, Wilted Swiss Chard
and Roasted Chestnut Butter
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Sunchoke "Rösti," Black Trumpet Mushroom "Duxelle,"
Sweet Carrots and Bone Marrow Vinaigrette
46.

HAND CUT "TAGLIATELLE"
"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED