

# per se

SALON MENU

January 9, 2016

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"BAVAROIS" OF SLOW COOKED BUTTERNUT SQUASH  
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 Hass Avocado  
125.

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"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"  
Chestnut "Panade," Wilted Swiss Chard  
and Glazed Salsify Root Cream  
40.

ELYSIAN FIELDS FARM'S LAMB  
Sunchoke "Rösti," Black Trumpet Mushroom "Duxelle,"  
Sweet Carrots and "Sauce Navarin"  
46.

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

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SERVICE INCLUDED