

per se

SALON MENU

January 10, 2016

SALAD OF HERB ROASTED FENNEL BULB
Serrano Ham, Aged Parmesan, Compressed Chicories,
Blood Orange and English Walnut-Sherry Vinaigrette
32.

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

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"
Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée
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
Slow Baked Sunchoke "Duchesse," Snipped Chives
and Horseradish Crème Fraîche
125.

"SAUTÉED" FILLET OF COLUMBIA RIVER STURGEON
"Ris de Veau," "Pommes Purée," Sweet Carrots,
Watercress and "Dijonnaise"
36.

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"
"Lentilles du Puy," Broccoli Florettes, "Pain de Campagne,"
Pickled Pearl Onions and "Sauce Bordelaise"
38.

GEORGES BANK SEA SCALLOP "POÊLÉE"
Glazed Cauliflower, Meyer Lemon, Marcona Almonds,
Parsley Shoots and "Romesco"
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Cocktail Artichokes, Hearts of Romaine Lettuce,
Marinated Peppers and "Pimentón Jus"
46.

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

SERVICE INCLUDED