

per se

SALON MENU

January 15, 2016

SALAD OF CHARCOAL GRILLED SUNCHOKES
Satsuma Mandarins, D'Avignon Radishes, Compressed Chicories,
French Leeks and Piedmont Hazelnut 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, Hakurei Turnips, Candied Walnuts,
Castelfranco Lettuce and Dijon Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
White Anchovy, Pickled Purplette Onions,
Petite Basil and "Sauce Laitue"
125.

"CONFIT" FILLET OF ATLANTIC STRIPED BASS
Parsley "Panade," Roasted Cauliflower, Meyer Lemon,
Sprouting Kale and Brown Butter Emulsion
36.

LANCASTER FARM'S "SUPRÊME DE POULARDE"
"Pommes Duchesse," Cipollini Onions,
Watercress and "Sauce Charcutière"
38.

"TARTELETTE" OF SCOTTISH LANGOUSTINES
Creamed Arrowleaf Spinach, Sweet Carrots
and "Gastrique Béarnaise"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Bone Marrow, Crispy "Spätzle," Ruby Beets,
Melted Savoy Cabbage and "Borscht"
46.

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

SERVICE INCLUDED