

per se

SALON MENU

February 4, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Piedmont Hazelnut "Panade," Ruby Grapefruit,
Slow Baked Beets and Hass Avocado
32.

"PAVÉ" OF HOLLAND EGGPLANT
Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Pipérade"
34.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"
Brioche "Melba," Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Petite Onions, Scarlet Grapes, Mustard Cress
and Madagascar Vanilla-Scented Muscat Wine
with Pumpernickel "Lavash"
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Gulf Coast Cobia "Pastrami," Hen Egg "Tarte" and "Ranch" Dressing
125.

PAN ROASTED MEDITERRANEAN TURBOT
"Pommes Purée," Glazed Cocktail Artichokes,
Crispy Radishes and Moroccan Black Olives
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
"Chou-Fleur à la Grenobloise," "Gribiche" Purée and Brown Butter Emulsion
38.

"SAINT-JACQUES ET TROMPETTE DE LA MORT"
Roasted Sweet Carrots, Watercress and "Sauce Blanquette"
40.

MILLBROOK FARM'S VENISON SADDLE "EN CROÛTE"*
Glazed Turnips, Wilted Chicory and Prune-Armagnac Sauce
46.

HAND CUT "TAGLIATELLE"
Truffle Lacquered Veal Sweetbread, "Parmigiano-Reggiano"
and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED