per se

SALON MENU

February 6, 2016

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Citrus Glaze, Moroccan Black Olives,
Young Fennel and Petite Basil
32.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Pumpernickel "Lavash," French Leeks,
Scarlet Grapes, Mustard Cress and Madagascar Vanilla-Scented Muscat Wine
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Gulf Coast Cobia "Pastrami," Melba en Feuille de Bric
and Celery Root Custard
125.

MEDITERRANEAN LUBINA "EN CROÛTE"
Cocktail Artichokes, Jingle Bell Peppers,
Pearl Onions and "Bagna Càuda"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST*
Butternut Squash, Creamed Savoy Cabbage,
Tokyo Turnips and Compressed Chicories
38.

DEERE ISLE MAINE SEA SCALLOP
King Trumpet Mushrooms, Sweet Carrots,
Arrowleaf Spinach and "Sauce Bordelaise"
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Crispy Yukon Gold Potatoes, Pickled Radishes,
Hearts of Romaine Lettuce and Green Garlic Purée
46.

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness