per se

SALON MENU

March 11, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Marinated Fennel Bulb, Oro Blanco Grapefruit, Miner's Lettuce
and Coconut-Scented Parsnip "Coulis"
32.

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

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Tuile," Tokyo Turnips, California Rhubarb,
Piedmont Hazelnuts and Greek Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
English Pea Custard, Crispy Yukon Gold Potatoes
and "Mousseline Paloise"
125.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Holland Eggplant "Gratin," Picholine Olives, Garbanzo Beans,
Persian Cucumbers and Red Pepper "Pudding"
36.

SALMON CREEK FARMS' PORK JOWL
"Raviolinis," Grilled Cèpes, "Pommes Purée"
and Glazed Thumbelina Carrots
38.

DEER ISLE MAINE SEA SCALLOP "POÊLÉE"*
Garden Dill "Panade," Hearts of Romaine Lettuce, Celery Branch Salad,
San Marzano Tomato Compote and "Sauce Raifort"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Braised Swiss Chard, Pickled Pearl Onions,
Sweet Garlic Purée and "Sauce Bordelaise"
46.

SERVICE INCLUDED

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