

per se

SALON MENU

September 26, 2015

SALAD OF SLOW ROASTED HEIRLOOM CARROTS
Cocktail Artichokes, Moroccan Olives, Marcona Almonds,
Cara Cara Orange and Whipped Yogurt
30.

CRANBERRY BEAN & BASIL "ANOLINI"
Yellow Romano Beans, Sweet Carrots, Gold Bar Squash,
"Minestrone" Sauce and "Olio Verde"
32.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Turnip "Coins," Concord Grapes, English Walnuts and Celery Branch
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Maine Sea Urchin "Chawanmushi," Yuzu-Crème Fraîche "Croustillant,"
Nori "Tuile" and Rice Milk Vinaigrette
125.

"PAVÉ" OF ATLANTIC HALIBUT
Cranberry Beans, Currant Tomatoes, Romaine Lettuce,
Parsley Shoots and Garlic "Pudding"
36.

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"
Hobbs Shore's Bacon, "Truffe Noire Sous la Peau," Grilled Sunchokes,
Sicilian Pistachios and Sugar Snap Peas
38.

CHARCOAL GRILLED PACIFIC ABALONE
Savoy Cabbage "Pierogi," "Pommes Purée,"
Caramelized Leeks and Ruby Beet Emulsion
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Buttermilk Fried Cipollini Onions, Matsutake Mushrooms, Red Radishes,
Wilted Arrowleaf Spinach and "Sauce Mignonette"
46.

SERVICE INCLUDED