

# per se

## SALON MENU

September 29, 2015

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### SALAD OF YUKON GOLD POTATOES

Hen Egg Mousse, Pickled Pearl Onions, Heirloom Radishes,  
Hearts of Romaine Lettuce and Ruby Beet Essence  
30.

### CRANBERRY BEAN & BASIL "ANOLINI"

Romano Beans, Sweet Carrots, Gold Bar Squash,  
"Minestrone" Sauce and "Olio Verde"  
32.

### SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Grilled Sunchokes, Poached Huckleberries, Sicilian Pistachios,  
Celery Branch and Black Truffle Purée  
Served with Toasted Brioche  
40.

### TSAR IMPERIAL OSSETRA CAVIAR

Ginger Custard, Scallion Pancake, Finger Limes  
and Rice Milk "Nuage"  
125.

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### SAUTÉED FILLET OF BLACK SEA BASS

Caramelized French Leeks, Persian Cucumbers,  
Meyer Lemon and Parsley Emulsion  
36.

### WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon  
Broccoli "Panade," Salsify Root, Pearson Farm's Pecans,  
Sour Cherries and "Sauce Dijonnaise"  
38.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Garnet Yam "Fondant," Honeycrisp Apples,  
Savoy Cabbage and "Beurre Noisette"  
40.

### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Eggplant "Lasagne," Garlic "Confit,"  
Crispy Basil and "Sauce Pipérade"  
46.

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SERVICE INCLUDED