

per se

SALON MENU

September 30, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Pumpernickel "Tuile," Compressed Cucumbers,
Belgian Endive and Blood Orange Vinaigrette
30.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Ruby Beets, Pearson Farm's Pecans, Fuji Apples,
Heirloom Sorrel and Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Dill "Blini," Sunchoke Custard,
Wilted Spinach and Snipped Chives
125.

CHARCOAL GRILLED TASMANIAN SEA TROUT
Braised Tuscan Kale, Red Radishes,
Whole Grain Mustard and Hen Egg Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Red Wine Glazed Salsify Root, Sweet Carrots,
French Leeks and Crispy Shallots
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
"Pommes Maxim's," Porcini Mushrooms,
Celery Branch and "Chowder Sauce"
40.

ELYSIAN FIELDS FARM'S LAMB
Garnet Yam "Dauphine," Matsutake Mushrooms,
Sicilian Pistachios and Oregon Huckleberries
46.

SERVICE INCLUDED