

per se

SALON MENU

October 2, 2015

COCONUT CRUSTED PARSNIPS
Hawaiian Hearts of Peach Palm, "Haupia,"
Cilantro and Miso "Pudding"
30.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Butternut Squash "Confit," Caramelized Cipollini Onions,
Spinach and Oregon Huckleberries
Served with Spiced Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Pacific Abalone, Koshihikari Rice, Savoy Cabbage,
Honeycrisp Apples and Tonka Bean "Glaçage"
125.

TASMANIAN SEA TROUT "AMANDINE"
Melted Belgian Endive, Glazed Grapes
and Curry-Brown Butter Emulsion
36.

RED WINE BRAISED FOUR STORY HILL FARM'S POULARDE
Wrapped in Applewood Smoked Bacon
Celery Root, Sweet Carrots, Pearl Onions and Chervil
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
"Ris de Veau," "Barbecue" Salsify Root, Cara Cara Orange,
Pea Tendrils and "Sauce Japonaise"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
"Pommes Purée," King Trumpet Mushrooms,
Hakurei Turnips and "Sauce Colbert"
46.

SERVICE INCLUDED