

# per se

## SALON MENU

October 4, 2015

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### SALAD OF SLOW ROASTED HEIRLOOM BEETS

Compressed Radishes, Blood Orange, Finger Limes,  
Flowering Watercress and Hass Avocado Purée  
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

Poached Huckleberries, Celery Branch,  
Rolled Oats and Maple Crème Fraîche  
Served with Toasted Brioche  
40.

### TSAR IMPERIAL OSSETRA CAVIAR

Coddled Ameraucana Hen Egg, Arrowleaf Spinach "Gratin,"  
Pickled Pearl Onions and Brioche "Soldiers"  
125.

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### CHARCOAL GRILLED ATLANTIC HALIBUT

Sweet Potato "Gnocchi," Matsutake Mushrooms, Honeycrisp Apples  
and King Richard Leek Vinaigrette  
36.

### RED WINE BRAISED FOUR STORY HILL FARM'S POULARDE

Wrapped in Applewood Smoked Bacon  
"Pommes Purée," Sweet Carrots and Glazed Turnips  
38.

### NOVA SCOTIA LOBSTER "TARTE"

Crispy Brussels Sprouts, Concord Grapes,  
Cilantro and Curry-Parsnip Cream  
40.

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

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

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SERVICE INCLUDED