

per se

SALON MENU

October 8, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Jingle Bell Peppers, Picholine Olives,
Romaine Lettuce and Blood Orange
30.

BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Pea Shoots, Crispy Sage
and Black Truffle Emulsion
32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Milk "Tuile," Persian Cucumbers, Thompson Grapes,
Virginia Peanuts and Petite Lettuces
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Citrus Cured Atlantic Fluke, "Feuille de Bric," Hass Avocado,
Snipped Chives and Finger Lime Crème Fraîche
125.

"CONFIT" FILLET OF TASMANIAN SEA TROUT
Crispy Brussels Sprouts, Pearl Onions,
Parsnip "Pudding" and "Sauce Périgourdine"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Salsify Root Chips, Pickled Celery Branch,
Chestnut Purée and Apple Peel Gastrique
38.

CHARCOAL GRILLED PACIFIC ABALONE
Forest Mushroom "Pierogi," French Leeks,
Heirloom Radishes and "Sauce Blanquette"
40.

ELYSIAN FIELDS FARM'S LAMB
Grilled Sunchokes, Black Mission Figs, Sicilian Pistachios
and Rosemary-Balsamic Vinegar Jus
46.

SERVICE INCLUDED