

per se

SALON MENU

October 10, 2015

SALAD OF MARINATED HEIRLOOM RADISHES
Aged Parmesan, Jingle Bell Peppers, Picholine Olives,
Hearts of Romaine Lettuce and "Anchoïade"
30.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Brussels Sprouts, Piedmont Hazelnuts, Sunchoke Cream
and Stewed Oregon Huckleberries
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Maine Sea Urchin, Pickled Onions,
Snipped Chives and Maple Crème Fraîche
Served with Griddled Corn Cake
125.

LINE CAUGHT ATLANTIC STRIPED BASS
Hawaiian Hearts of Peach Palm, Calamondin,
Persian Cucumbers and Hass Avocado Purée
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Garnet Yam Purée, Salsify Root, Pearson Farm's Pecans,
Granny Smith Apples and Red Cabbage Jus
38.

NOVA SCOTIA LOBSTER "TARTE"
Chestnut "Confit," Sour Cherries
and Brown Butter Emulsion
40.

NATURE FED VEAL TENDERLOIN
"Ris de Veau," Sweet Carrots, Glazed Turnips,
Pearl Onions and "Sauce Blanquette"
46.

SERVICE INCLUDED