

per se

SALON MENU

October 18, 2015

SALAD OF ROASTED SUNCHOKES
French Breakfast Radishes, Blood Orange, Sicilian Pistachios,
Petite Lettuces and Horseradish "Ravigote"
30.

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

"TORCHON" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Sage "Croustillant," Oregon Huckleberries, Butternut Squash,
Chestnuts, Lucky Sorrel and Maple Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Citrus Cured Sea Trout, Hass Avocado "Cromesquis,"
Persian Cucumbers, Flowering Basil and Meyer Lemon
125.

"CONFIT" FILLET OF ATLANTIC STRIPED BASS
Littleneck Clam "Ravioli," Chicken of the Woods Mushrooms,
Melted Leeks and Romaine Lettuce
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Braised Tuscan Kale, Caramelized Thompson Grapes,
Pearson Farm's Pecans and Salsify Root
38.

NOVA SCOTIA LOBSTER "TARTE"
Honeycrisp Apples, Pickled Celery Branch, English Walnuts
and "Jus de Poulet au Sauternes"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
"Pommes Dauphine," Tomato Marmalade, Broccoli Stem "Confit"
and "Vinaigrette Bordelaise"
46.

SERVICE INCLUDED