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## SALON MENU

November 6, 2015

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"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM  
"Falafel," Cocktail Artichokes, Romaine Lettuce  
and Charred Eggplant "Aioli"  
30.

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

FOREST MUSHROOM "POT PIE"  
Pretzel "Lattice" and "Pommes de Terre à la Lyonnaise"  
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Salsify Root "Chips," Thompson Grapes, Chestnut "Confit,"  
Lucky Sorrel and Whipped White Gold Honey  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Smoked Quail Egg Yolk, Sunchoke Custard,  
Meyer Lemon and Watercress "Pudding"  
125.

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NORWEGIAN FJORD TROUT  
Walnut Crusted Matsutake Mushrooms, Petite Radishes  
and Ruby Beet Reduction  
36.

THOMAS FARM'S SQUAB "AMANDINE"  
Yam "Dauphine," Heirloom Cauliflower, Red Veined Arugula  
and Yuzu-Curry Emulsion  
38.

PACIFIC ABALONE "EN PICATTA"  
Russet Potato "Pierogi," Crispy Brussels Sprouts,  
Honeycrisp Apples and "Gastrique Béarnaise"  
40.

48 HOUR BRAISED BEEF SHORT RIB  
Pickled Sweet Carrots, Wilted Arrowleaf Spinach,  
Cipollini Onions and Sour Ale Jus  
46.

"CARNAROLI RISOTTO BIOLOGICO"  
Shaved White Truffles from Alba, Castelmagno "Mousseline"  
and "Beurre Noisette"  
175.

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SERVICE INCLUDED