

per se

SALON MENU

November 12, 2015

BUTTERNUT SQUASH "BAVAROIS"
Oat "Tuile," Honey Poached Cranberries, Black Winter Truffle
and Pearson Farm's Pecan Vinaigrette
32.

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Brussels Sprouts, Crispy Sage
and Black Truffle Emulsion
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Concord Grapes, Salsify Root, Radicchio Treviso,
Plum Sorrel and Sicilian Pistachio Purée
Served with Toasted Brioche
40.

SANTA BARBARA SEA URCHIN
Tsar Imperial Ossetra Caviar
Chive "Lavash," Celery Branch Ribbons,
"Pommes Purée" and Meyer Lemon Glaze
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Parsley "Panade," Fork Crushed Sunchokes,
Petite Radishes and French Leeks
36.

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL BREAST
Garnet Yam "Bouchon," Compressed Honeycrisp Apples
and Cornbread "Pudding"
38.

PACIFIC ABALONE "EN PICATTA"
Matsutake Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"
40.

ELYSIAN FIELDS FARM'S LAMB
Chanterelle Mushrooms, Braised Fennel Bulb,
Swiss Chard and Cerignola Olive "Relish"
46.

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

SERVICE INCLUDED