

per se

SALON MENU

November 20, 2015

SWEET CARROT "BAVAROIS"

Oat "Tuile," Jingle Bell Peppers, Espelette Pepper Crème Fraîche,
Hadley Orchard's Medjool Dates and Ginger "Aigre-Doux"
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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Red Onions, Scallion "Émincé," Fennel Bulb
and Bartlett Pear "Consommé"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm,
Hass Avocado, Basil and Coconut "Gelée"
125.

"ROUGET BARBET EN BRIOCHE"

"Pommes Rissolées," Petite Radishes, Young Kale,
French Leeks and Langoustine "Bisque"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Anson Mills' Farro Verde, Castelfranco Radicchio,
Ruby Beets and "Hydromel"
38.

CHARCOAL GRILLED PACIFIC ABALONE

Hobbs Shore's Bacon, Celery Root "Capellini," Honeycrisp Apples
and Smoked Sturgeon Cream
40.

MARCHO FARMS' "VEAL ORLOFF"

Black Trumpet Mushrooms, Wilted Arrowleaf Spinach,
Glazed Rutabaga and "Sauce Colbert"
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

SERVICE INCLUDED