

per se

SALON MENU

November 28, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Sweet Carrots, Compressed Radishes, Hass Avocado
and California Yuzu Gastrique
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.

TERRINE OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Lavash," Tokyo Turnips, Pickled Pearl Onions
and Michigan Sour Cherry Marmalade
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Nova Scotia Lobster Knuckles "en Gelée," Heirloom Beets,
Persian Cucumbers and Brioche "Melba"
125.

"COULIBIAC" OF SNAKE RIVER STURGEON
"Ris de Veau," Melted Savoy Cabbage and "Borscht"
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Wilted Arrowleaf Spinach, Salsify Root Purée,
Honeycrisp Apples and "Sauce Périgourdine"
38.

CHARCOAL GRILLED PACIFIC ABALONE
Fork Crushed Fingerling Potatoes, Jingle Bell Peppers,
French Leeks and "Gremolata"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Caramelized Eggplant "Gratin," Young Artichokes,
Hearts of Romaine Lettuce and Meyer Lemon Jus
46.

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

SERVICE INCLUDED