

per se

SALON MENU

November 29, 2015

"CONFIT" OF YUKON GOLD POTATOES
Pickled Pearl Onions, Compressed Radishes,
Celery Branch and "Sauce Gribiche"
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
Poached Bartlett Pears, Crispy Salsify Root,
"Confit" Chestnuts and Black Truffle Purée
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
Melted Savoy Cabbage, Red Veined Arugula and "Borscht"
36.

THOMAS FARM'S SQUAB "EN CRÉPINETTE"
Chanterelle Mushrooms, French Leaks, Hakurei Turnips
and "Vinaigrette de Lentille Verte"
38.

CHARCOAL GRILLED PACIFIC ABALONE
Roasted Shallots, Wilted Arrowleaf Spinach,
English Walnuts and Rosemary Balsamic Reduction
40.

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

SERVICE INCLUDED