

per se

SALON MENU

January 8, 2016

SALAD OF WINTER CITRUS

Parsnip "Panna Cotta," Heirloom Radishes, Hass Avocado,
Fennel Bulb and Young Coconut "Vierge"
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

Pumpernickel "Lavash," Tokyo Turnips,
Coin Onions and Mustard Frills
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Crispy Bone Marrow, Salsify Root "Capellini," Brussels Sprout "Croustillant"
and Smoked Hen Egg Vinaigrette
125.

CHARCOAL GRILLED COLUMBIA RIVER STURGEON

Caraway "Spätzle," Ruby Beets,
French Leeks and Pea Tendrils
36.

THOMAS FARM'S PIGEON BREAST

Butternut Squash "Gnocchi Parisienne," Honeycrisp Apples,
Kale Sprouts and Port Wine-Shallot Jus
38.

GEORGES BANK SEA SCALLOP "POÊLÉE"

Horseradish "Breeding," Pickled Celery Branch,
Sweet Carrots and Creamy Lobster Broth
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Saffron "Barbajuan," Marinated Bell Peppers, Marcona Almonds
and Cerignola Olive "Relish"
46.

HAND CUT "TAGLIATELLE"

"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED