

per se

SALON MENU

January 16, 2016

SLOW COOKED BELGIAN ENDIVE "AMANDINE"
Satsuma Mandarins, Parsley Shoots and Brown Butter Emulsion
32.

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

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"
Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée
34.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Honeycrisp Apples, French Breakfast Radishes, Candied Walnuts,
Castelfranco Lettuce and Dijon Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Applewood Smoked Montana Lake Trout, Pumpnickel "Lavash,"
Persian Cucumbers "en Gelée" and Buttermilk Dressing
125.

ATLANTIC STRIPED BASS "EN ÉCAILLES DE POMMES DE TERRE"
Fennel Pollen "Anolini," Caramelized Fennel Bulb,
Red Veined Arugula and "Barigoule" Emulsion
36.

LANCASTER FARM'S "SUPRÊME DE POULARDE"
Wilted Swiss Chard, Pearl Onion Petals,
Frisée Lettuce and "Sauce Hydromel"
38.

"TARTELETTE" OF NOVA SCOTIA LOBSTER
Creamed Arrowleaf Spinach, Sweet Carrots
and "Gastrique Béarnaise"
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Bone Marrow, Crispy "Spätzle," Ruby Beets,
Melted Savoy Cabbage and "Borscht"
46.

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

SERVICE INCLUDED