

per se

SALON MENU

January 17, 2016

SALAD OF ROASTED PARSNIPS
Winter Citrus "Suprêmes," Kale Sprouts,
Petite Lettuces and Marcona Almond Cream
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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Croustillant," Tokyo Turnips, "Pruneaux à l'Armagnac"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Cauliflower "Panna Cotta," Pickled Red Onion "Gelée,"
Brioche Croûtons and Oyster "Nuage"
125.

CHARCOAL GRILLED MONTANA LAKE TROUT
"Écrasé de Pommes de Terre," Heirloom Radishes,
English Cucumber and White Anchovy Vinaigrette
36.

SALMON CREEK FARMS' PORK BELLY
"Lentilles du Puy," French Leeks, Watercress
and "Sauce Hydromel"
38.

PACIFIC ABALONE "EN PICATTA"
Hen-of-the-Woods Mushrooms, Granny Smith Apples
and Butternut Squash "Pudding"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Cocktail Artichokes, Sweet Carrots, Crispy Coin Onions,
Garlic Chips and "Jus Barigoule"
46.

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED