

# per se

SALON MENU

January 30, 2016

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BUTTERNUT SQUASH "DAUPHINE"  
Black Trumpet Mushrooms, Brussels Sprouts,  
Gala Apples and Pearson Farm's Pecans  
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"  
Brioche "Melba," Chestnut "Confit," Thompson Grapes  
and "Sauce Vin Jaune"  
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Bosc Pears, French Leeks, Petite Radishes  
and Coffee-Scented Chocolate Purée  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Celery Root "Capellini," Oyster Cracker,  
and Clam Chowder Sauce\*  
125.

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COLUMBIA RIVER STURGEON "AU RAIFORT"  
Chioggia Beets, Melted Endive, Cara Cara Orange and "Borscht"  
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"  
Caramelized Parsnips, Glazed Chestnuts, Thompson Grapes,  
Watercress and "Sauce Périgourdine"  
38.

EGG BATTERED SCOTTISH LANGOUSTINE  
"Pommes Purée," Marinated Bell Peppers,  
Young Fennel and "Sauce Diable"\*  
40.

"DÉGUSTATION" OF FOUR STORY HILL FARM'S SUCKLING PORK  
Arrowleaf Spinach, Hakurei Turnips,  
Mustard Frills and "Dijonnaise"  
46.

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SERVICE INCLUDED