

per se

SALON MENU

January 31, 2016

BUTTERNUT SQUASH "DAUPHINE"
Black Trumpet Mushrooms, Brussels Sprouts,
Compressed 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
Chestnut "Confit," Pickled Swiss Chard Stems,
Thompson Grapes and Parsnip Cream
Served with Toasted Brioche
40.

SWEET SHRIMP "CEVICHE"*
Hass Avocado, French Breakfast Radishes,
Lime and Tsar Imperial Ossetra Caviar
125.

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

WOLFE RANCH BOBWHITE QUAIL BREAST
Glazed Broccoli, Charred Pearl Onions,
Romaine Lettuce and "Ranch"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Russet Potato "Coins," Arrowleaf Spinach,
Turnip Purée and Bacon Gastrique
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
"Ris de Veau," King Trumpet Mushrooms,
Roasted Carrots and "Béarnaise"
46.

SERVICE INCLUDED