

per se

SALON MENU

January 31, 2016

SALAD OF HEIRLOOM CARROTS

"Pain Perdu," Meiwa Kumquats, Toasted Pumpkin Seeds,
Watercress and Ginger Scented Yogurt
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"

Brioche "Melba," Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear Marmalade, Compressed Fennel Bulb,
Pearson Farm's Pecans and Pickled Pearl Onions
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon Crème Fraîche, Buckwheat "Crêpe,"
Honeycrisp Apples and Nasturtium Leaves *
125.

MONTANA LAKE TROUT "EN CROÛTE"

Tuscan Kale "Panade," Butternut Squash,
Brussels Sprouts and "Jus Mignonette"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Chestnut "Confit," Roasted Thompson Grapes, Glazed Parsnip,
Miner's Lettuce and Foie Gras Emulsion
38.

"TARTELETTE" OF BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushrooms, Hakurei Turnips,
Pea Tendrils and Marsala Wine
40.

ELYSIAN FIELDS FARM'S LAMB

"Merguez," Crispy "Couscous," Persian Cucumber,
Stewed Bell Peppers and Cerigonola Olive "Relish"*
46.

SERVICE INCLUDED