

# per se

## SALON MENU

February 7, 2016

---

SALAD OF COMPRESSED WINTER CHICORIES  
Crispy White Anchovy, Young Fennel, Picholine Olives  
and Holland Eggplant Tapenade  
32.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
California Rhubarb, Hakurei Turnips and Candied Pistachios  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Ruby Grapefruit "Panna Cotta," Parsnip "Parisiennes,"  
Persian Cucumber and Hass Avocado  
125.

---

OLIVE OIL POACHED ATLANTIC HALIBUT  
Black Trumpet Mushroom "Panade," Watercress  
and French Breakfast Radishes  
36.

CHARCOAL GRILLED KUROBUTA PORK JOWL  
"Pain de Campagne," Cauliflower Purée, Marcona Almonds  
and Meyer Lemon Caper Jus  
38.

DEER ISLE MAINE SEA SCALLOP "EN PICATTA"  
Cocktail Artichokes, Pickled Cipollini Onions,  
Sweet Carrots and "Mousseline Barigoule"  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
"Pain Perdu," Celery Branch Salad, "Gribiche"  
and "Sauce Bordelaise"  
46.

---

SERVICE INCLUDED