

per se

SALON MENU

February 13, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Romanesco, Hass Avocado, Preserved Ginger Gelée,
Gem Lettuces and Cashew Butter
32.

"PAVÉ" OF HOLLAND EGGPLANT
Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Pipérade"
34.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Gewürztraminer Poached Bosc Pear, Pickled Salsify Root,
Celery Branch "Ribbons" and Ginger Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
"Ris de Veau," Hen Egg "Omelette," Frisée Lettuce
and Ruby Beet Emulsion
125.

CHARCOAL GRILLED AUSTRALIAN HIRAMASA*
Marinated Winter Citrus, Wild Onion Shoots, Flowering Watercress
and Peekytoe Crab "Beurre Blanc"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Caramelized Green Garlic, Compressed Radishes,
Sweet Carrot Purée and Rosemary-Balsamic Jus
38.

PACIFIC ABALONE "EN PICATTA"
Koshihikari Rice, Charred Holland Eggplant,
Petite Basil and "Anchoïade"
40.

MILLBROOK FARM'S VENISON SADDLE "EN CROÛTE"*
Hadley Orchard's Medjool Dates, Compressed Spinach Leaves
and Vadouvan Curry Vinaigrette
46.

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

SERVICE INCLUDED