

per se

SALON MENU

February 13, 2016

GLOBE ARTICHOKE BREAD PUDDING
"Pain de Campagne," Persian Cucumbers,
Red Veined Arugula and Black Olive Purée
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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Caramelized Onion Gelée, French Leeks, Winter Chicories
and Tellicherry Pepper Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Hen Egg "Crêpe," Yukon Gold Potato "Mille-Feuille,"
Kendall Farms' Crème Fraîche and Horseradish "Beurre Blanc"
125.

"CONFIT" FILLET OF AUSTRALIAN HIRAMASA*
"Barbajuan," Hass Avocado, Parsnip "Fondant,"
Celery Branch and Ruby Red Grapefruit
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*
Melted Savoy Cabbage, Honeycrisp Apples,
Ruby Beets and Red Currant "Mostarda"
38.

MILK POACHED DEER ISLE SEA SCALLOP
Meiwa Kumquats, Marcona Almonds and Crispy Salsify Root
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
"Pain Perdu," Wilted Arrowleaf Spinach, Green Garlic,
Tokyo Turnips and "Sauce Bordelaise"
46.

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

SERVICE INCLUDED