

# per se

## SALON MENU

February 15, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
California Rhubarb, Spiced Cashews, Hakurei Turnips,  
Celery Branch and Young Ginger Vinaigrette  
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Roasted Bosc Pears, Whipped Chestnut Honey  
and Banyuls Vinegar Gastrique  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Australian Hiramasa "Tartare," Caramelized Parsnips,  
Quail Egg Yolk and Blood Orange "Confit"  
125.

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SAUTÉED FILLET OF COLUMBIA RIVER STURGEON  
Caraway "Spätzle," French Leeks, Ruby Beet Butter  
and Horseradish Crème Fraîche  
36.

THOMAS FARM'S PIGEON\*  
Crispy Brussels Sprouts, Rainbow Swiss Chard, Piquillo Peppers,  
Butternut Squash Purée and Pimentón Jus  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
"Jamón Ibérico de Bellota,"\* Coin Onion "Tempura," "Chou-Fleur en Cocotte,"  
Nagami Kumquats and Marcona Almonds  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB\*  
Globe Artichoke Bread Pudding, Cerignola Olive "Relish,"  
Persian Cucumbers and Cherry Belle Radishes  
46.

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SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness