

# per se

## SALON MENU

February 20, 2016

---

HOLLAND EGGPLANT "TARTELETTE"  
Cocktail Artichokes, Pickled Persian Cucumbers,  
Picholine Olives and Red Pepper "Pudding"  
32.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Poached California Rhubarb, Celery Root "Bavarois" and Chestnut "Confit"  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Pacific Hamachi "Tartare," Buckwheat "Crêpe,"  
Celery Branch and Kendall Farms' Crème Fraîche  
125.

---

SAUTÉED FILLET OF ATLANTIC STRIPED BASS  
Hobbs Shore's Bacon, "Pommes Écrasées," English Peas  
and Whole Grain Mustard Emulsion  
36.

CHARCOAL GRILLED KUROBUTA PORK JOWL  
Hen-of-the-Woods Mushrooms, Sungold Tomatoes,  
Hearts of Romaine Lettuce and Hen Egg Purée  
38.

STONINGTON MAINE SEA SCALLOP "POÊLÉE"  
Green Garlic "Panade," Tokyo Turnips, Sweet Carrot Butter  
and "Mousseline Hollandaise Fumée"  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Caramelized Onion "Pain Perdu," Torpedo Shallots,  
Arrowleaf Spinach and "Steak Sauce"  
46.

---

SERVICE INCLUDED