

# per se

SALON MENU

February 21, 2016

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"PAVÉ" OF HOLLAND EGGPLANT  
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 Purée  
Served with Toasted Brioche  
40.

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

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"CONFIT" FILLET OF MEDITERRANEAN LUBINA  
Green Garlic "Panade," Braised Fennel Bulb,  
Sungold Tomatoes and Oro Blanco Grapefruit  
36.

THOMAS FARM'S PIGEON\*  
Caramelized Onion "Pain Perdu," English Peas,  
Glazed Sweet Carrots and "Sauce Suprême"  
38.

CHARCOAL GRILLED PACIFIC ABALONE  
Forest Mushroom "Anolini," Tokyo Turnips,  
Savoy Cabbage and Mignonette Jus  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB\*  
Swiss Chard, Granny Smith Apple, Burgundy Mustard  
and "Mousseline de Pommes de Terre Fumées"  
46.

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SERVICE INCLUDED