

per se

SALON MENU

November 1, 2015

SALAD OF YOUNG GOLDEN CAULIFLOWER
"Panisse," Matsutake Mushrooms, Red Veined Arugula
and California Yuzu Dressing
30.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Pea Shoots, Crispy Sage
and Black Truffle Emulsion
32.

FOREST MUSHROOM "POT PIE"
Pretzel "Lattice" and "Pommes de Terre à la Lyonnaise"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Caraway "Streusel," Concord Grape Glaze,
Hakurei Turnips and Celery Branch "Ribbons"
Served with Toasted Brioche
40.

NOVA SCOTIA LOBSTER "COCKTAIL"
Tsar Imperial Ossetra Caviar
Squid Ink "Croûtons," "Consommé d'Homard en Gelée,"
Horseradish and Hass Avocado Purée
125.

"ROUELLE" OF DOVER SOLE
Crosnes, Sweet Carrots, Wild Watercress and "Sauce Bordelaise"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Parsnip "Anolini," Marinated Red Cabbage,
Brussels Sprouts and "Sauce Périgourdine"
38.

MAINE SEA SCALLOP "BOUDIN"
Black Trumpet Mushroom "Panade," Chestnuts,
Kale and Roasted Pumpkin "Glaçage"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Crispy Radishes, Swiss Chard Leaves and "Anchoïade"
46.

"CARNAROLI RISOTTO BIOLOGICO"
Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
175.

SERVICE INCLUDED