

per se

SALON MENU

November 2, 2015

SALAD OF HEARTS OF PEACH PALM "BAVAROIS"
"Socca," Cocktail Artichokes, Romaine Lettuce,
Cerignola Olives and Charred Eggplant "Aioli"
30.

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

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Honeycrisp Apples, Sicilian Pistachios,
Ruby Beets and Belgian Endive
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Sunchoke Custard, Smoked Quail Egg Yolk,
Watercress "Pudding" and Meyer Lemon
125.

ATLANTIC BLACK BASS
Braised Tuscan Kale, Pickled Crosnes,
Cherry Belle Radishes and Garnet Yam Purée
36.

THOMAS FARM'S PIGEON
Cauliflower Florettes, Marcona Almonds,
Sour Cherries and Brown Butter Emulsion
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER
Walnut Crusted Salsify Root, Wilted Arrowleaf Spinach and "Dijonnaise"
40.

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB
French Leeks, Brussels Sprouts, Thompson Grapes,
Chestnut "Confit" and Lucky Sorrel
46.

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

SERVICE INCLUDED