

per se

SALON MENU

November 5, 2015

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Oat "Lavash," Pearson Farm's Pecans, Young Kale,
Celery Branch and Ruby Beet Marmalade
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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Chestnut "Confit," Black Trumpet Mushrooms,
Butternut Squash and Cranberry "Jam"
Served with Toasted Brioche
40.

NANTUCKET BAY SCALLOP "CEVICHE"
Tsar Imperial Ossetra Caviar
Squid Ink "Tempura," Pickled Crosnes, Persian Cucumbers,
California Yuzu and Hass Avocado Purée
125.

"SAUTÉED" FILLET OF ATLANTIC STRIPED BASS
Yukon Gold Potato "Pierogi," Savoy Cabbage Cream,
Petite Radishes and Whole Grain Mustard Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Parsley Leaf "Rigatini," Italian Capers, Romaine Lettuce and "Pipérade"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Chanterelle Mushrooms, Cocktail Artichokes,
Fennel Bulb and "Sauce Américaine"
40.

ELYSIAN FIELDS FARM'S LAMB
Holland Eggplant "Gratin," Golden Cauliflower,
Red Veined Arugula and Aged Parmesan Jus
46.

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

SERVICE INCLUDED