

per se

SALON MENU

November 7, 2015

GARNET YAM "DAUPHINE"

Fuji Apples, Black Winter Truffle Crème Fraîche,
Chestnuts, Caramelized Brussels Sprouts
and Brown Butter Emulsion

32.

"WALDORF SALAD"

"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Red Endive and "Gelée de Pommes au Cidre"

32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

Chestnut "Confit," Crispy Sage and Black Truffle Emulsion

34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear "Pudding," Radicchio Treviso,
Salsify Root and Aged Balsamic Vinegar
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Pierogi," Sunny Side Up Quail Egg,
Celery Branch and Dill "Beurre Blanc"

125.

"SAUTÉED" FILLET OF CHATHAM BAY COD

Yukon Gold Potato "Confit," Ninja Radishes,
Frisée Lettuce and Ruby Beet Butter

36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Ris de Veau "Croûtons," Sweet Carrots,
Pearl Onions and "Sauce Blanquette"

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Parsley Leaf "Rigatini," Italian Capers,
Romaine Lettuce and "Pipérade"

40.

48 HOUR BRAISED BEEF SHORT RIB

Black Trumpet Mushrooms, Red Wine Braised Cabbage,
Glazed Cranberries and Butternut Squash "Mousseline"

46.

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"

175.

SERVICE INCLUDED