

per se

SALON MENU

November 8, 2015

SALAD OF ROASTED HEIRLOOM CARROTS
Caramelized Artichokes, Persian Cucumbers, Young Kale,
Za'atar Yogurt and Meyer Lemon Vinaigrette
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.

NANTUCKET BAY SCALLOP "CEVICHE"
Tsar Imperial Ossetra Caviar
Squid Ink "Tempura," Matsutake Mushrooms,
California Yuzu and Hass Avocado Purée
125.

"CONFIT" FILLET OF ATLANTIC HALIBUT
Yukon Gold Potato "Coins," Ninja Radishes,
Celery Ribbons and Parsley "Nuage"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Wrapped in Applewood Smoked Bacon
Crispy Duck "Confit," "Lentilles du Puy," Compressed Arrowleaf Spinach,
Swiss Chard Stems and "Jus de Poulet"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Hadley Orchard's Medjool Dates, Golden Cauliflower,
Marcona Almonds and Saffron-Vanilla Emulsion
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