

per se

SALON MENU

November 8, 2015

SALAD OF COCKTAIL ARTICHOKEs
Parmesan "Pain Perdu," Crispy Cauliflower, Cerignola Olives,
Red Veined Arugula and Bell Pepper Vinaigrette
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Crispy Sage and Black Truffle Emulsion
34.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Parsnip "Chips," Ruby Red Grapefruit, English Walnuts,
Belgian Endive and Burnt White Gold Honey
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Sturgeon "Pierogi," Pumpernickel "Tuile,"
Celery Branch and Whipped Kendall Farm's Crème Fraîche
125.

"CONFIT" OF ATLANTIC HALIBUT
Garnet Yam "Panade," Salsify Root "Chips,"
Mustard Cress and Pumpkin Seed Pesto
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Toasted Barley Purée, Heirloom Kale Salad,
Petite Radishes and "Gremolata"
38.

NOVA SCOTIA LOBSTER "MITTS"
Matsutake Mushroom "Ravioli," Pickled Swiss Chard, Meyer Lemon,
Piedmont Hazelnuts and "Sauce Blanquette"
40.

BEEF SHORT RIB "EN FEUILLE DE BRIC"
Slow Roasted Savoy Cabbage, Honeycrisp Apples,
Brussels Sprouts and Fingerling Potatoes
46.

SOFT SCRAMBLED AMERAUCANA HEN EGGS
"Ris de Veau," "Parmigiano-Reggiano"
and Shaved White Truffles from Alba
175.

SERVICE INCLUDED