

# per se

SALON MENU

November 10, 2015

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SALAD OF TUSCAN KALE

Satsuma Mandarin "Demi-Sec," Chestnut "Croûtons,"  
Cocktail Artichokes and Black Truffle Crème Fraîche  
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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Honey Poached Cranberries,  
Garnet Yams and Pearson Farm's Pecans  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR

Oyster "Pot Pie," Wilted Arrowleaf Spinach,  
Celery Branch and "Chowder Sauce"  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT

"Pommes Dauphine," Heirloom Radishes,  
King Richard Leeks and "Gribiche"  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Fork Crushed Sunchokes, Ruby Beet Purée  
and English Walnut Vinaigrette  
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Hobbs Shore's Bacon "Chip," Brussels Sprouts,  
Glazed Parsnips and Honeycrisp Apple Butter  
40.

48 HOUR BRAISED BEEF SHORT RIB

Salsify Root "en Feuille de Bric," Pumpkin Seeds,  
Radicchio Treviso and Aged Balsamic Vinegar  
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

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SERVICE INCLUDED