

per se

SALON MENU

November 11, 2015

SALAD OF ROASTED SWEET CARROTS
Caramelized Artichokes, Persian Cucumbers, Young Kale,
Za'atar Scented 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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Tuile," Butternut Squash, Cranberry "Jam,"
Plum Sorrel and BLiS Maple Syrup
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Dill "Blini," Celery Branch Ribbons, Poppy Seed "Crumble,"
Red Onion Rings and Horseradish Crème Fraîche
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Parsley "Panade," Cerignola Olive "Relish,"
Fork Crushed Sunchokes and "Vin Blanc"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Garnet Yam "Bouchon," Compressed Honeycrisp Apples,
Toasted Pumpkin Seeds and Cornbread "Pudding"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
"Pommes Purée," Petite Radishes, Smoked Hollandaise,
Pea Shoots and "Sauce Américaine"
40.

ELYSIAN FIELDS FARM'S LAMB
Chanterelle Mushrooms, Braised Fennel Bulb,
Red Veined Arugula and "Romesco"
46.

"CARNAROLI RISOTTO BIOLOGICO"
Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
175.

SERVICE INCLUDED