

# per se

## SALON MENU

November 13, 2015

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WARM CUSTARD OF BUTTERNUT SQUASH  
Hadley Orchard's Medjool Dates, Rainbow Swiss Chard,  
Hakurei Turnips and Black Winter Truffle Crème Fraîche  
32.

"WALDORF SALAD"  
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,  
Belgian Endive and "Gelée de Pommes au Cidre"  
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Concord Grapes, Salsify Root, Chestnut "Confit"  
and Compressed Belgian Endive  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm "Tempura,"  
Toasted Nori "Blini" and Hass Avocado Purée  
125.

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"SAUTÉED" FILLET OF MEDITERRANEAN LUBINA  
Yukon Gold Potato "Fondant," Pickled Pearl Onions,  
Frisée Lettuce and "Sauce Gribiche"  
36.

WOLFE RANCH BOBWHITE QUAIL  
Cracked Farro, Matsutake Mushrooms, Heirloom Radishes,  
Crispy Kale and Red Wine Reduction  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Roasted Sunchokes, Radicchio Treviso, Piedmont Hazelnuts,  
Red Ribbon Sorrel and Honeycrisp Apple Butter  
40.

ELYSIAN FIELDS FARM'S LAMB  
Garnet Yam "Dauphine," Honey Poached Cranberries,  
Brussels Sprouts and Burnt Lemon Jus  
46.

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

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SERVICE INCLUDED