

# per se

SALON MENU

November 14, 2015

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Satsuma Mandarins, Hakurei Turnips, Piedmont Hazelnuts  
and Black Winter Truffle "Aigre-Doux"  
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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
"Assaisonné au Confit de Canard," Hadley Orchard's Medjool Dates,  
Salsify Root, Sicilian Pistachios and Lucky Sorrel  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Santa Barbara Sea Urchin, Hass Avocado "Cromesquis,"  
English Cucumbers and California Yuzu  
125.

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"SAUTÉED" FILLET OF ATLANTIC SEA BASS  
Pumpnickel "Blini," Poppy Seed "Crumble,"  
Ruby Beets and Horseradish Mousse  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Anson Mills' Cracked Oats, Garnet Yam,  
Young Kale and Burnt Lemon Jus  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Black Trumpet Mushrooms, Caramelized Butternut Squash,  
Brussels Sprouts and Chestnut Vinaigrette  
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"  
Grilled Hen-of-the-Woods Mushrooms, Sweet Carrots,  
Wilted Arrowleaf Spinach and "Sauce Bordelaise"  
46.

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

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SERVICE INCLUDED