

# per se

## SALON MENU

November 16, 2015

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SALAD OF SLOW ROASTED SUNCHOKES  
Ruby Beets, Compressed Chicories, Concord Grapes,  
Toasted Pistachios and Horseradish Cream  
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," Charred Broccolini Florettes,  
Calamondin Orange, Hakurei Turnips and Spicy Peanuts  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Santa Barbara Sea Urchin, Hen Egg "Anolini" and "Fines Herbs"  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
"Pomme Purée," Crispy Leeks, Parsley Shoots and "Beurre Rouge"  
36.

WOLFE RANCH BOBWHITE QUAIL  
Wrapped in Applewood Smoked Bacon  
Pickled Crosnes, Brussels Sprouts,  
Heirloom Radishes and "Dijonnaise"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
"Ris de Veau," Hen-of-the-Woods Mushrooms, Glazed Carrots,  
Meyer Lemon and "Sauce Blanquette"  
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB  
Hadley Orchard's Medjool Dates, Salsify Root,  
Marcona Almonds and Madras Curry Emulsion  
46.

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

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SERVICE INCLUDED