

per se

SALON MENU

November 20, 2015

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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Parsnip "Chips," Chestnut "Confit," Celery Branch
and Black Winter Truffle Purée
Served with Toasted Brioche
40.

"QUICHE LORRAINE"
Tsar Imperial Ossetra Caviar
Santa Barbara Sea Urchin, Pickled Red Onions and Frisée Lettuce
125.

"PAVÉ" OF MEDITERRANEAN ROUGET
"Pommes Purée," Petite Radishes, Parsley Shoots
and "Beurre Rouge"
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Crispy Shallot Rings, Hass Avocado, Honeycrisp Apples
and Hearts of Romaine Lettuce
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Anson Mills' Rolled Oats, Royal Blenheim Apricots, Brussels Sprouts,
Pepitas and Madras Curry Emulsion
40.

ELYSIAN FIELDS FARM'S LAMB
Black Trumpet Mushrooms, Heirloom Cauliflower,
French Leeks and Meyer Lemon Jus
46.

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

SERVICE INCLUDED