

per se

SALON MENU

November 22, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Grapefruit "Suprêmes," Petite Radishes, Marcona Almonds,
Bitter Greens and Moroccan Olives
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
Pickled Red Onions, Scallion "Émincé," Fennel Bulb
and Bartlett Pear "Consommé"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Hobbs Shore's Bacon, Celery Root "Capellini," Fried Oyster
and Smoked Sturgeon Cream
125.

"CONFIT" FILLET OF ATLANTIC HALIBUT
Parsley "Panade," Crispy Salsify Root,
Hearts of Romaine Lettuce and "Gribiche"
36.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE
Braised Tuscan Kale, Charred Jingle Bell Peppers,
Flowering Watercress and Garnet Yam Purée
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Sunchoke "Hash," Cauliflower "Lamelles,"
Ruby Red Beets and "Albufera Sauce"
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
"Ris de Veau," "Pommes Pont-Neuf," Sweet Carrots,
Chanterelle Mushrooms and "Steak Sauce"
46.

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

SERVICE INCLUDED