

per se

SALON MENU

November 23, 2015

SALAD OF "CONFIT" BUTTERNUT SQUASH
Spiced Pearson Farm's Pecans, Roasted Brussels Sprouts,
Tokyo Turnips and Honeycrisp Apple Butter
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
Compressed Radishes, Candied Grapefruit,
Toasted Pistachios and Ruby Beet "Pudding"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Squid Ink "Tempura," Calamondin Orange,
English Cucumber and Hass Avocado
125.

"PAVÉ" OF ATLANTIC HALIBUT
Glazed Carrots, Wilted Arrowleaf Spinach,
French Leeks and "Soubise"
36.

WOLFE RANCH BOBWHITE QUAIL
Garnet Yam, Pickled Celery Branch,
English Walnuts and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Picatta Battered Artichokes, Jingle Bell Peppers,
Petite Fennel, Parsley Shoots and "Billi Bi"
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB
"Pommes Rissolées," Cerignola Olives, Meyer Lemon,
Castelfranco and "Anchoiade"
46.

SERVICE INCLUDED