

per se

SALON MENU

November 27, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Matsutake Mushrooms, Persian Cucumbers, Red Ribbon Sorrel
and Young Coconut "Vierge"
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
Milk "Tuile," Concord Grapes, Tokyo Turnips,
Virginia Peanuts and Upland Cress
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Hobbs Shore's Bacon, Crispy Oyster "Belly," Arrowleaf Spinach "Rigatini"
and Ameraucana Hen Egg Yolk "Confit"
125.

"SAUTÉED" FILLET OF MEDITERRANEAN TURBOT
Braised Tuscan Kale, Sweet Carrots,
Roasted Crosnes and Pea Shoots
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Cauliflower "Amandine," Royal Blenheim Apricots,
Mâche and Vadouvan Curry Sauce
38.

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP
Black Trumpet Mushrooms, Yukon Gold Potatoes, King Richard Leeks
and Whole Grain Mustard Vinaigrette
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Jingle Bell Peppers, Cocktail Artichokes, "Romesco,"
Fennel Bulb and Moroccan Olive Jus
46.

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

SERVICE INCLUDED