

per se

SALON MENU

November 29, 2015

SALAD OF PERSIAN CUCUMBERS
"Pain de Campagne," Hawaiian Hearts of Peach Palm,
Petite Radishes and Charred Eggplant Purée
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Brussels Sprouts, Crispy Sage
and Black Truffle Emulsion
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Milk "Tuile," Concord Grape "Jelly," Rutabaga "Confit,"
Peanut Brittle and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Potato "Pierogi," Melted King Richard Leeks,
Sunchokes, Mustard Cress and "Borscht"
125.

SAUTÉED FILLET OF ATLANTIC HALIBUT
Black Trumpet Mushrooms, Crispy Salsify Root,
Hen Egg Emulsion and "Gastrique Béarnaise"
36.

THOMAS FARM'S SQUAB "EN CREPINETTE"
Brussels Sprouts, Celery Root, Honeycrisp Apples,
Toasted Hazelnuts and "Sauce Choucrouste"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Braised Tuscan Kale, Marinated Holland Bell Peppers
and Blood Orange "Suprêmes"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Glazed Sweet Carrots, Tokyo Turnips, Pearl Onion Petals
and "Sauce Blanquette"
46.

SERVICE INCLUDED