

# per se

## SALON MENU

November 30, 2015

---

CONFIT OF LA RATTE POTATOES  
Compressed Radishes, Pickled Celery Branch,  
Red Mustard Frills and Sauce Gribiche  
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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Milk "Tuile," Concord Grapes, Marinated Fennel and Peanut Brittle  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Manila Clam Glaçage, Crème Fraîche "Pierogi,"  
Petite Onions and Frisée Lettuce  
125.

---

"PAVÉ" OF ATLANTIC HALIBUT  
Broccoli Panade, Salsify Root, Toasted Pine Nuts  
and Preserved Black Winter Truffle  
36.

WOLFE RANCH BOBWHITE QUAIL  
Matsutake Mushroom "Barbajuan," Savoy Cabbage,  
Pea Shoots and Apple Cider Jus  
38.

CHARCOAL GRILLED SCOTTISH LANGOUSTINES  
Braised Tuscan Kale, Meyer Lemon Chips,  
Glazed Sunchokes and Red Veined Arugula  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Hakurei Turnips, Wilted Arrowleaf Spinach,  
Sweet Carrots and "Gremolata"  
46.

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

---

SERVICE INCLUDED