

per se

SALON MENU

December 11, 2015

SALAD OF HEIRLOOM CARROTS
Hawaiian Hearts of Peach Palm, Satsuma Mandarins,
Scallion "Émincé" and Young Ginger
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
Ruby Beets, Hakurei Turnips, Black Winter Truffle Purée,
Lucky Sorrel and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Sea Scallop "Boudin," Marinated French Leeks,
Celery Branch and Noilly Prat Emulsion
125.

"CONFIT" FILLET OF MONTANA LAKE TROUT
Yukon Gold Potato "Parisienne," Honeycrisp Apples,
Tuscan Kale and Horseradish "Beurre Blanc"
36.

SALMON CREEK FARMS' PORK BELLY
Hen Egg "Crêpe," Jingle Bell Peppers, Romaine Lettuce
and Dijon Mustard Gastrique
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Fennel Tapenade, Pickled Pearl Onion Petals,
Marcona Almonds and "Vin Jaune"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
"Petit Salé," French Breakfast Radishes
and "Vinaigrette de Topinambour"
46.

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

SERVICE INCLUDED