per se

SALON MENU

December 12, 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, Lucky Sorrel
and Black Winter Truffle Purée
Served with Toasted Brioche
40.

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

"SAUTÉED" FILLET OF ATLANTIC COD
"Pommes Rissolées," Bluefoot Mushrooms,
Pearl Onions and Flowering Watercress
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Hearts of Romaine Lettuce, "Piperade"
and Dijon Mustard Gastrique
38.

CHARCOAL GRILLED DEER ISLE MAINE SEA SCALLOP
Thompson Grapes, Radicchio Treviso, Parsnip Cream
and Cherry Balsamic Vinaigrette
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
"Petit Salé," French Breakfast Radishes,
Cocktail Artichokes and Meyer Lemon
46.

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

SERVICE INCLUDED