

per se

SALON MENU

December 12, 2015

"SALADE DE POMMES DE TERRE"

Glazed Heirloom Radishes, Pickled Celery Branch, Dijon Mustard
and Black Winter Truffles from Provence

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.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Spiced Pearson Farm's Pecans,
Butternut Squash and BLiS Maple Syrup
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR

Sea Scallop "Boudin," Buckwheat "Crêpe," Persian Cucumbers
and Ruby Beet "Cocktail Sauce"

125.

"CONFIT" FILLET OF MONTANA LAKE TROUT

Compressed Chicories, Braised Pine Nuts,
Blood Orange and Moroccan Olive Purée

36.

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Toasted Oat Pancake, Sour Cherries, Tokyo Turnips
and Brown Butter Gastrique

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Wilted Arrowleaf Spinach, Red Ribbon Sorrel,
Parsnip Chips and Saffron-Vanilla Emulsion

40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Holland Eggplant, Lebanese Za'atar,
"Piperade" and Artichoke Dressing

46.

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"

175.

SERVICE INCLUDED