

# per se

SALON MENU

December 15, 2015

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SALAD OF HEIRLOOM CARROTS

Hadley Orchard's Medjool Dates, Persian Cucumbers, Virginia Peanuts,  
Radicchio Treviso and Spiced Greek Yogurt  
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.

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"  
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear, Compressed Winter Chicories,  
Piedmont Hazelnuts and Parsnip Cream  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR

Sea Scallop "Blini," French Breakfast Radishes,  
"Pommes Gaufrettes" and "Sauce Gribiche"  
125.

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"SAUTÉED" FILLET OF ATLANTIC COD

Littleneck Clam "Panade," Cauliflower Florettes,  
Tuscan Kale, Meyer Lemon and Romesco Butter  
36.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Broccoli Purée, Marcona Almonds,  
Pea Shoots and Concord Grape Jus  
38.

PAN ROASTED DEER ISLE SEA SCALLOP

Slow Baked Garnet Yams, Tokyo Turnips, Honeycrisp Apples  
and Black Winter Truffles from Provence  
40.

ELYSIAN FIELDS FARM'S LAMB

Anson Mills' Stone Cut Oats, Poached Cranberries,  
Butternut Squash and Crispy Brussels Sprouts  
46.

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence  
125.

"CARNAROLI RISOTTO BIOLOGICO"

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

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SERVICE INCLUDED