

per se

SALON MENU

December 19, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Broccoli "Tempura," Blood Orange, Spicy Cashews
and Sweet Carrot Emulsion
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.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Thompson Grapes, Virginia Peanuts, Celery Branch
and Pink Peppercorn Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Coddled Ameraucana Hen Egg, Arrowleaf Spinach "Gratin,"
Snipped Chives and Frisée Lettuce
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Serrano Ham, Picholine Olive Tapenade, Jingle Bell Peppers
and Roasted Artichoke "Pudding"
36.

THOMAS FARM'S SQUAB "EN CRÉPINETTE"
Compressed Winter Chicories, Parsnip Purée,
Honeycrisp Apples and "Sauce Périgueux"
38.

MAINE SEA SCALLOP "POÊLÉE"
Honey Poached Cranberries, Crispy Brussels Sprouts,
Hakurei Turnips and Ruby Beet Butter
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Yukon Gold Potato "Rösti," San Marzano Tomato Marmalade,
Heirloom Radishes and "Steak Sauce"
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.

SERVICE INCLUDED