

per se

SALON MENU

December 23, 2015

BUTTERNUT SQUASH "CONFIT"
Glazed Chestnuts, Honeycrisp Apples, Greek Yogurt,
Tuscan Kale and Brown Butter 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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Blood Orange "Suprêmes,"
Ruby Beets and Salsify Root Cream
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Hawaiian Hearts of Peach Palm, Winter Citrus,
Heirloom Radishes and Hass Avocado
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
"Pain de Campagne," Cauliflower Florettes,
Italian Capers and "Sauce Gremolata"
36.

WOLFE RANCH BOBWHITE QUAIL
Hen-of-the-Woods Mushrooms, Melted Savoy Cabbage,
Swiss Chard Stems and Whole Grain Mustard Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Watercress "Panade," Radicchio Treviso, Parsnip-Vanilla Purée
and Cherry Balsamic Vinaigrette
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Anson Mills' Polenta "Croûtons," Sweet Carrots,
Wilted Arrowleaf Spinach and Pearl Onions
46.

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

SERVICE INCLUDED