

per se

SALON MENU

December 24, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
"Feuille de Bric," Ruby Red Grapefruit,
Candied Pistachios and Pea Shoots
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," Royal Blenheim Apricots,
Piedmont Hazelnuts, Celery Branch "Relish"
and Black Winter Truffle Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Sunchoke "Panna Cotta," Island Creek Oyster Glaze
and Brioche "Melba"
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Charred Jingle Bell Peppers, Cerignola Olives, Italian Capers,
Compressed Fennel Bulb and Extra Virgin Olive Oil Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Forest Mushroom "Duxelle," Roasted Parsnips,
Honeycrisp Apples and Crispy Kale Sprouts
38.

"MACARONI AND CHEESE"
Butter Poached Nova Scotia Lobster
Parmesan Crisp, Mascarpone-Enriched Orzo,
Maitake Mushroom Clusters and Creamy Lobster Broth
40.

48 HOUR BRAISED BEEF SHORT RIB
"Pommes de Terre," Melted Romaine Lettuce,
Glazed Carrots and "Sauce Bordelaise"
46.

"CARNAROLI RISOTTO BIOLOGICO"
Shaved Black Winter Truffles from Provence,
Castelmagno "Mousseline" and "Beurre Noisette"
125.

SERVICE INCLUDED