

per se

SALON MENU

January 4, 2016

CHARCOAL GRILLED PERSIAN CUCUMBERS
"Falafel," Pickled Peppers, Meyer Lemon, Toasted Pine Nuts,
Romaine Lettuce and "Romesco"
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 Parsley,
Romaine Lettuce and "Piperade"
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat Tuile, Poached Apricots, Heirloom Radishes,
Celery Branch and Pink Peppercorn Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Hen Egg "Crêpe," Koshihikari Rice, Charred Scallion Aioli
and Smoked Hollandaise "Glaçage"
125.

"PAVÉ" OF ATLANTIC HALIBUT
Braised Kale "Panade," Caramelized Cipollini Onions
and Butternut Squash Purée
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Brussels Sprouts "en Feuille de Bric," Pearson Farm's Pecans,
Honeycrisp Apples, Red Ribbon Sorrel and Sauce Albufera
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Roasted Bartlett Pear, Winter Chicories, Salsify Root
and Horseradish Mousseline
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB
"Gratin de Chou-Fleur," Cocktail Artichokes,
Marinated Fennel Bulb and "Jus d'Agneau"
46.

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF
Yukon Gold Potato "Mille-Feuille," Hen-of-the-Woods Mushrooms,
Wilted Arrowleaf Spinach and Sauce Périgourdine
125.

HAND CUT "TAGLIATELLE"
"Castelmagno" and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED