

per se

SALON MENU

January 9, 2016

SALAD OF WINTER CITRUS

Parsnip "Panna Cotta," Heirloom Radishes, Hass Avocado,
Fennel Bulb and Young Coconut "Vierge"
32.

"WALDORF SALAD"

"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"
32.

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"

Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

English Walnut "Ficelle," Rutabaga "Parisienne," Branston Pickles,
Honeycrisp Apples and per se Cole Slaw
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Crispy Bone Marrow, Salsify Root "Capellini"
and Smoked Hen Egg Vinaigrette
125.

HERB ROASTED SPANISH TURBOT

Meiwa Kumquats, Marcona Almonds and Tokyo Turnips
36.

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"

Carolina Gold Rice, Wilted Arrowleaf Spinach,
Sunchoke Purée and "Sauce Mignonette"
38.

PACIFIC ABALONE "CONFIT"

Horseradish "Breeding," Sweet Carrots
and Pickled Celery Branch
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Spice Poached Figs, Caramelized French Leeks,
Watercress and Port Wine-Shallot Jus
46.

HAND CUT "TAGLIATELLE"

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

SERVICE INCLUDED