

# per se

SALON MENU

January 12, 2016

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SALAD OF HERB ROASTED FENNEL BULB  
Serrano Ham, Aged Parmesan, Compressed Chicories,  
Blood Orange and English Walnut-Sherry Vinaigrette  
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  
Oat "Lavash," Heirloom Radishes, Belgian Endive  
and Honeycrisp Apple Butter  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Smoked Sturgeon "Croustillant," Pickled Celery Branch,  
Tomato Marmalade and Horseradish Crème Fraîche  
125.

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"CONFIT" FILLET OF CHATHAM BAY COD  
Parsley "Panade," Roasted Cauliflower, Meyer Lemon,  
Sprouting Kale and Brown Butter Gastrique  
36.

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"  
"Pain de Campagne Grillé," Wilted Arrowleaf Spinach,  
Toasted "Ditalini" and "Sauce Gremolata"  
38.

GEORGES BANK SEA SCALLOP "POËLÉE"  
"Ris de Veau," Black Trumpet Mushroom "Duxelle," Tokyo Turnips,  
Glazed Pearl Onions and "Sauce Blanquette"  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Holland Eggplant "Gratin," Hearts of Romaine Lettuce,  
Sweet Carrots and Red Wine Vinegar Jus  
46.

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

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SERVICE INCLUDED