

per se

SALON MENU

January 13, 2016

SALAD OF ROASTED PARSNIPS
"Feuille de Bric," Cara Cara Orange "Suprêmes,"
Compressed Chicories and English Walnut 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
Hakurei Turnips, Asian Pear, Petite Lettuces and Black Sesame Coulis
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Littleneck Clams, Carolina Gold Rice,
Crispy Sunchokes and Celery Branch Salad
125.

"SAUTÉED" FILLET OF ATLANTIC COD
Brussels Sprouts "Emincée," Black Trumpet Mushrooms,
Honeycrisp Apples, Garnet Yam Purée and "Sauce Mignonette"
36.

LANCASTER FARM'S "SUPRÊME DE POULARDE"
Aged Gouda "Mousseline," Yukon Gold Potatoes,
Pickled Coin Onions and Serrano Ham Gastrique
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Cauliflower Florettes, Meiwa Kumquats,
Marcona Almonds and Brown Butter Emulsion
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
White Anchovy, Garlic "Lavash," Hearts of Romaine Lettuce,
"Piperade" and "Bagna Càuda"
46.

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

SERVICE INCLUDED