

# per se

## SALON MENU

January 16, 2016

---

SALAD OF CARAMELIZED SALSIFY ROOT  
Honeycrisp Apples, Piedmont Hazelnuts, Watercress  
and Black Winter Truffle Purée  
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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Oat "Croustillant," Heirloom Radishes, "Pruneaux à l'Armagnac"  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Brioche "Melba," Hass Avocado Mousse and Pistachio Oil  
125.

---

MONTANA LAKE TROUT "AMANDINE"  
"Chou-Fleur en Cocotte," Thompson Grapes  
and Brown Butter Emulsion  
36.

LIBERTY FARM'S PEKIN DUCK BREAST  
Meiwa Kumquats, Pickled Celery Branch, Garnet Yam Purée  
and "Sauce Mignonette"  
38.

PACIFIC ABALONE "EN PICATTA"  
Black Trumpet Mushroom "Duxelle," Hakurei Turnips,  
French Leeks and Marsala Sauce  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Red Pepper "Pain Perdu," Hen-of-the-Woods Mushrooms,  
Braised Pine Nuts, Cerignola Olives and "Chimichurri"  
46.

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

---

SERVICE INCLUDED