

per se

SALON MENU

January 20, 2016

GLOBE ARTICHOKE SALAD

Niçoise Olives, Jingle Bell Peppers, Coin Onions,
Caramelized Fennel and "Romesco"

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," "Pruneaux à l'Armagnac,"
Petite Turnips and Roasted Sunchokes
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR

Yukon Gold Potato "Blini," Compressed Scallions
and Kendall Farms' Crème Fraîche

125.

HERB ROASTED TURBOT

Littleneck Clams, Hand Cut "Capellini,"
Oyster Crackers and "Chowder Sauce"

36.

SALMON CREEK FARMS' PORK BELLY

"Lentilles du Puy," Pickled Pearl Onions, Frisée Lettuce
and Applewood Smoked Bacon Vinaigrette

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Maxim," Celery Root "Remoulade,"
Chestnuts and Black Winter Truffle "Beurre Blanc"

40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Merguez," Braised Swiss Chard, Heirloom Cauliflower
and Charred Eggplant Purée

46.

"CARNAROLI RISOTTO BIOLOGICO"

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

125.

SERVICE INCLUDED