

per se

SALON MENU

January 22, 2016

SALAD OF CARAMELIZED COCKTAIL ARTICHOKEs
Jingle Bell Peppers, French Breakfast Radishes,
Garden Basil and Niçoise Olive Oil
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.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Royal Blenheim Apricots, Hakurei Turnips,
Pearson Farm's Pecans and Watercress
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Dill "Blini," Roasted Heirloom Beets, Persian Cucumbers
and Horseradish Crème Fraîche
125.

"SAUTÉED" FILLET OF ATLANTIC HALIBUT
Bone Marrow "Pain Perdu," Wilted Arrowleaf Spinach,
Salsify Root and "Vinaigrette Bordelaise"
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Fermented Cranberries, Chestnut "Lamelles," Crispy Kale Sprouts
and Butternut Squash "Pudding"
38.

MILK POACHED STONINGTON MAINE SEA SCALLOP
Parsley Leaf "Panade," Piedmont Hazelnuts, Celery Root Purée
and Black Winter Truffle Emulsion
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
"Pommes Boulangère," Bluefoot Mushrooms,
Glazed Sweet Carrots and Petite Lettuces
46.

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

SERVICE INCLUDED