

per se

SALON MENU

January 23, 2016

SALAD OF CARAMELIZED BELGIAN ENDIVE
Pickled Meiwa Kumquats, Hadley Orchard's Medjool Dates,
Marcona Almonds and Vadouvan Curry 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.

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

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

OLIVE OIL POACHED ATLANTIC HALIBUT
Littleneck Clam "Panade," Jingle Bell Peppers,
Cocktail Artichokes and Saffron "Nage"
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Butternut Squash, Chestnut "Confit," Celery Branch,
Fermented Cranberries and "Sauce Périgourdine"
38.

STONINGTON MAINE SEA SCALLOP "POËLÉE"
Ruby Red Grapefruit, Toasted Sunflower Seeds,
Watercress and Sunchoke "Mousseline"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
"Pommes Boulangère," Bluefoot Mushrooms,
Glazed Sweet Carrots and Petite Lettuces
46.

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

SERVICE INCLUDED