

# per se

SALON MENU

January 24, 2016

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"CAESAR SALAD"

Tempura of White Anchovy Fillet, Romaine Lettuce "Paquet,"  
Aged Parmesan Cheese and Country Bread Croutons  
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 "Tuile," Sour Cherries, French Leeks  
and Black Winter Truffle Purée  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR

Lobster "Barquette" & Applewood Smoked Bacon  
125.

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MONTANA LAKE TROUT "CONFIT AU BEURRE FUMÉ"

"Gribiche Purée," Caramelized Cocktail Artichokes,  
Pearl Onion Petals and Italian Capers Cream  
36.

SALMON CREEK FARMS' PORK BELLY

Kale Sprouts, Honeycrisp Apples and Pecan Vinaigrette  
38.

HERB ROASTED STONINGTON MAINE SEA SCALLOP

Curry Scented Jasmine Rice, Toasted Cashews,  
Plumped Sultanas and Jingle Bell Peppers  
40.

MILLBROOK FARM'S VENISON "EN CROÛTE"

Black Trumpet Mushroom "Duxelles," Glazed Rutabaga,  
New Zealand Spinach and Port Wine-Shallot Jus  
46.

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SERVICE INCLUDED