

# per se

SALON MENU

January 29, 2016

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CARAMELIZED BELGIAN ENDIVE "TARTE"

Young Beets, Blood Orange "Suprêmes,"  
Hass Avocado Purée and Buttermilk Dressing  
32.

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"  
34.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"

Brioche "Melba," Chestnut "Confit," Thompson Grapes  
and "Sauce Vin Jaune"  
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bosc Pears, French Leeks, Petite Radishes  
and Coffee-Scented Chocolate Sauce  
Served with Toasted Brioche  
40.

SCOTTISH LANGOUSTINE "CARPACCIO"

Preserved Ginger, Kendall Farms' Crème Fraîche  
and Tsar Imperial Ossetra Caviar \*  
125.

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MONTANA LAKE TROUT "EN CROÛTE"

Parmesan "Pain Perdu," Fork Crushed Artichokes,  
Wilted Spinach and Saffron-Clam Emulsion  
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Caramelized Parsnips, Glazed Chestnuts, Thompson Grapes,  
Watercress and "Sauce Périgourdine"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Fingerling Potatoes, Hakurei Turnips and Bone Marrow Vinaigrette  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Bresaola," Bluefoot Mushrooms, Butternut Squash,  
Celery Branch and Vadouvan Curry Yogurt \*  
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

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SERVICE INCLUDED