

per se

SALON MENU

January 29, 2016

CARAMELIZED ONION "PAIN PERDU"
Squire Hill Farm's Hen Egg, Scallion "Emincé,"
Watercress and Holland Leek Vinaigrette
32.

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"
Brussels Sprout "Croustillant," Poached Cranberries
and Burgundy Mustard "Beurre Blanc"
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"
Brioche "Melba," Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Bosc Pears, Glazed Parsnips, Michigan Sour Cherries,
Candied Hazelnuts and Black Winter Truffle Purée
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Horseradish "Panna Cotta," Cucumber "Gelée,"
Pumpernickel "Melba" and Honeycrisp Apples *
125.

SAUTÉED FILLET OF MONTANA LAKE TROUT
Roasted Ruby Beets, Cara Cara Orange "Suprêmes,"
Toasted English Walnuts and Pea Tendrils
36.

SALMON CREEK FARMS' PORK BELLY
Romaine Lettuce, Tomato Marmalade, Bottarga Emulsion
and White Anchovy Vinaigrette
38.

CHARCOAL GRILLED STONINGTON MAINE SEA SCALLOP
Jingle Bell Peppers, Braised Tuscan Kale,
Heirloom Radishes and Parsley Shoots
40.

ELYSIAN FIELDS FARM'S LAMB
Bluefoot Mushrooms, "Pommes Rissolées," Meyer Lemon "Confit,"
"Salsa Verde" and Pimentón Sauce *
46.

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

SERVICE INCLUDED