

per se

SALON MENU

February 19, 2016

HOLLAND EGGPLANT "TARTELETTE"
Red Pepper "Pudding," French Breakfast Radishes,
Persian Cucumbers and Red Veined Arugula
32.

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"
Glazed Salsify Root, Caramelized Green Garlic, Vanilla-Scented Currants
and Black Winter Truffle Emulsion
32.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Poached California Rhubarb, Celery Root "Bavarois" and Chestnut "Confit"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Smoked Australian Hiramasa, Buckwheat "Crêpe,"
Hen Egg Purée and Kendall Farms' Crème Fraîche
125.

SAUTÉED FILLET OF ATLANTIC STRIPED BASS
Hobbs Shore's Bacon, "Pommes Écrasées," Hearts of Romaine Lettuce
and Whole Grain Mustard Emulsion
36.

THOMAS FARM'S PIGEON
Forest Mushroom "Barbajuan," Melted Savoy Cabbage,
Tango Mandarins and Szechuan Peppercorn Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Parsley "Panade," Cocktail Artichokes, Sweet Carrot Butter
and "Mousseline Hollandaise Fumée"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
"Ris de Veau," Wilted Arrowleaf Spinach, Torpedo Shallots,
Young Leeks and "Steak Sauce"
46.

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

SERVICE INCLUDED