per se

SALON MENU

February 25, 2016

SALAD OF HONEYCRISP APPLES
Rose Water Gelée, Holland White Asparagus, Toasted Pistachios,
Red Ribbon Sorrel and Black Winter Truffles
32.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Ruby Beets, Candied Kumquats,
Hazelnut Streusel and Celery Branch Salad
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Smoked Sturgeon "Panna Cotta," Dill "Lavash,"
English Cucumber and Flowering Watercress
125.

MEDITERRANEAN LUBINA "EN ÉCAILLES DE POMMES DE TERRE"
"Homard Farci," "Pommes Purée," Cherry Belle Radishes
and "Sauce Bordelaise"
36.

THOMAS FARM'S PIGEON*
Cauliflower Florettes, Marcona Almonds,
Meyer Lemon and Green Garlic Gastrique
38.

"PEAS AND CARROTS"
Pan Roasted Scottish Langoustines
Glazed Carrots, English Peas and Sweet Carrot Emulsion
40.

ELYSIAN FIELDS FARM'S LAMB*
"Lasagne à la Langue d'Agneau," Petite Basil
and Charred Eggplant Aïoli
46.

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness