

per se

SALON MENU

October 23, 2015

SALAD OF BRAISED RED ENDIVE

Compressed Honeycrisp Apples, Toasted English Walnuts,
Frisée Lettuce and Hen Egg Vinaigrette
30.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

Chestnut "Confit," Pea Shoots, Crispy Sage
and Black Truffle Emulsion
32.

"POMMES DAUPHINE"

Sunny Side Up Hen Egg, Romaine Lettuce Ribs
and "Sauce Lyonnaise"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Black Trumpet Mushrooms, Swiss Chard Leaves,
Pearson Farm's Pecans and Quince Purée
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Maine Sea Urchin, Littleneck Clam Mousse,
"Candeale" and "Chowder Sauce"
125.

"PAVÉ" OF ATLANTIC STRIPED BASS

Caramelized Salsify Root, Thompson Grapes,
Chestnut "Confit," Pea Tendrils and "Vin Jaune"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Spiced Rice "Porridge," Sweet Carrot "Parisienne,"
Brussels Sprouts, Red Radishes and Upland Cress
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Maxim's," Broccolini Florettes
and Meyer Lemon Emulsion
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Almond Crusted Hadley Orchard's Medjool Dates,
Hen-of-the-Woods Mushrooms and "Romesco"
46.

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
175.

SERVICE INCLUDED