

per se

SALON MENU

November 1, 2015

BUTTERNUT SQUASH "BAVAROIS"
Hawaiian Hearts of Peach Palm, Black Trumpet Mushrooms, Brussels Sprouts,
Pearson Farm's Pecans and Bacon Gastrique
30.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Pea Shoots, Crispy Sage
and Black Truffle Emulsion
32.

FOREST MUSHROOM "POT PIE"
Pretzel "Lattice" and "Pommes de Terre à la Lyonnaise"
34.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Honeycrisp Apples, English Walnuts,
Ruby Beets and Belgian Endive
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Citrus Cured Sea Trout, Pumpernickel "Blini,"
Persian Cucumbers and Hass Avocado
125.

"PAVÉ" OF ATLANTIC BLACK BASS
"Pain de Campagne," Meyer Lemon, Cerignola Olives
and Roasted Fennel "Tapenade"
36.

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"
Cauliflower Florettes, Marcona Almonds,
Sour Cherries and Brown Butter Emulsion
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER
Crosnes, French Leeks, Red Veined Arugula
and Matsutake Mushroom Vinaigrette
40.

ELYSIAN FIELDS FARM'S LAMB
Glazed Salsify Root, Chestnut "Confit," Thompson Grapes,
Heirloom Radishes and Elysium Wine Reduction
46.

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

SERVICE INCLUDED