

per se

SALON MENU

November 4, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Honeycrisp Apples, Celery Branch, Ruby Beet Marmalade,
Lucky Sorrel and Sour Apple "Aigre-Doux"
30.

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

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Caraway "Streusel,"
Petite Radishes and Fig-Chocolate Purée
Served with Toasted Brioche
40.

NOVA SCOTIA LOBSTER "COCKTAIL"
Tsar Imperial Ossetra Caviar
Squid Ink "Croûtons," "Consommé d'Homard en Gelée,"
Horseradish and Hass Avocado
125.

"SAUTÉED" FILLET OF ATLANTIC STRIPED BASS
Hakurei Turnips, Young Kale and Whole Grain Mustard Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Caramelized Salsify Root, Wilted Arrowleaf Spinach,
Frisée Lettuce and "Sauce Gribiche"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
"Pain de Campagne," Yukon Gold Potato Fondant, Saffron Aioli,
Red Veined Arugula and Billi Bi
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Parmesan Fried Anchovy, Pickled Jingle Bell Peppers,
Matsutake Mushrooms and Charred Eggplant Purée
46.

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

SERVICE INCLUDED