

per se

SALON MENU

November 6, 2015

GARNET YAM "DAUPHINE"

Honeycrisp Apples, Black Winter Truffle Crème Fraîche,
Chestnut "Confit," Caramelized Brussels Sprouts
and Brown Butter Emulsion
32.

"WALDORF SALAD"

Compressed Honeycrisp Apples, Toasted English Walnuts,
Red Endive and Celery Branch "Ribbons"
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

Chestnut "Confit," Crispy Sage and Black Truffle Emulsion
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Red Wine Braised Salsify Root, Bartlett Pear "Pudding,"
Radicchio Treviso and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

NANTUCKET BAY SCALLOP "CEVICHE"

Tsar Imperial Ossetra Caviar
Squid Ink "Tempura," Pickled Crosnes, Persian Cucumbers,
California Yuzu and Hass Avocado Purée
125.

"CONFIT" FILLET OF NORWEGIAN FJORD TROUT

Parsnip "Fondant," Concord Grapes and Elysium Wine Reduction
36.

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Parsley Leaf "Rigatini," Italian Capers,
Romaine Lettuce and "Pipérade"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pommes Purée," Glazed Carrots, Pearl Onions
and "Jus de Poulet Brun"
40.

"VEAL ORLOFF"

Shiitake Mushrooms, Purple Top Turnip Cream,
Wilted Arrowleaf Spinach and "Sauce Raifort"
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

SERVICE INCLUDED