

per se

SALON MENU

November 7, 2015

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
"Socca," Cocktail Artichokes, Romaine Lettuce and "Romesco"
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Crispy Sage and Black Truffle Emulsion
34.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Parsnip "Chips," Ruby Red Grapefruit, English Walnuts,
Belgian Endive and White Gold Honey
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Sturgeon "Tempura," Celery Branch,
Split Chives and Malt Vinegar "Aioli"
125.

"PAVÉ" OF CHATHAM BAY COD
Anson Mills' Polenta, Matsutake Mushrooms,
Petite Radishes and Meyer Lemon Vinaigrette
36.

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL
Purple Top Turnips, Pickled Persian Cucumbers
and "Sauce Blanquette"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Russet Potato "Pierogi," Crispy Brussels Sprouts,
Honeycrisp Apples and "Gastrique Béarnaise"
40.

48 HOUR BRAISED BEEF SHORT RIB
"Pommes Boulangère," Wilted Arrowleaf Spinach,
Glazed Sweet Carrots and Sour Ale Jus
46.

SOFT SCRAMBLED AMERAUCANA HEN EGGS
"Ris de Veau," "Parmigiano-Reggiano"
and Shaved White Truffles from Alba
175.

SERVICE INCLUDED