

# per se

SALON MENU

November 9, 2015

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SALAD OF YOUNG KALE

"Demi-Sec" Satsuma Mandarins, Chestnut "Croûtons,"  
Cocktail Artichokes and Black Truffle Crème Fraîche  
32.

"WALDORF SALAD"

"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,  
Red Endive and "Gelée de Pommes au Cidre"  
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Parsnip "Chips," Ruby Red Grapefruit, Sicilian Pistachios,  
Belgian Endive and White Gold Honey  
Served with Toasted Brioche  
40.

OYSTER "POT PIE"

Tsar Imperial Ossetra Caviar  
Buttermilk "Biscuit," Wilted Arrowleaf Spinach and Celery Branch Salad  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT

Garnet Yam "Panade," Heirloom Radishes,  
Salsify Root and Pumpkin Seed "Pesto"  
36.

LIBERTY FARM'S PEKIN DUCK "RILLETTES"

Toasted Pine Nut "Crumble," Jingle Bell Peppers,  
"Salsa Verde" and Burnt Meyer Lemon Jus  
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Slow Roasted Cabbage, Honeycrisp Apples,  
English Walnuts and Sweet Carrot Purée  
40.

48 HOUR BRAISED BEEF SHORT RIB

Swiss Chard "Ravioli," Chanterelle Mushrooms,  
Sunchoke "Rösti" and "Sauce Bordelaise"  
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

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SERVICE INCLUDED