

per se

SALON MENU

November 14, 2015

WARM CUSTARD OF BUTTERNUT SQUASH
Hadley Orchard's Medjool Dates, Rainbow Swiss Chard,
Hakurei Turnips and Black Winter Truffle Crème Fraîche
32.

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

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Concord Grapes, Salsify Root, Chestnut "Confit"
and Compressed Belgian Endive
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm "Tempura,"
Toasted Nori "Blini" and Hass Avocado Purée
125.

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS
Roasted Sunchokes, Sicilian Pistachios, Lucky Sorrel
and Ruby Red Grapefruit "Vierge"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
La Ratte Potatoes, Broccoli Florettes, Pickled Pearl Onions,
Frisée Lettuce and "Sauce Bordelaise"
38.

NANTUCKET BAY SCALLOPS
Honeycrisp Apples, Heirloom Radishes, Brussels Sprouts
and Hobbs Shore's Bacon Gastrique
40.

ELYSIAN FIELDS FARM'S LAMB
Cracked Farro, Maitake Mushrooms, Tender Leeks
and English Walnut Vinaigrette
46.

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

SERVICE INCLUDED