

per se

SALON MENU

November 15, 2015

"GNOCCHI A LA PARISIENNE EN GLAÇAGE"
Parmesan "Crisps," Petite Radishes, "Champignons de Paris,"
Pea Shoots and Black Winter Truffle
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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Hadley Orchard's Medjool Dates,
Salsify Root, Sicilian Pistachios and Lucky Sorrel
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Santa Barbara Sea Urchin, Buckwheat "Capellini,"
Squid Ink "Tempura" and Basil
125.

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS
Pumpernickel "Blini," Poppy Seed "Crumble,"
Melted Savoy Cabbage and Ruby Beet Butter
36.

RED WINE BRAISED FOUR STORY HILL FARM'S POULARDE
Anson Mills' Cracked Oats, Sunchoke
Young Kale and Burnt Lemon Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Crosnes, Caramelized Butternut Squash,
Celery Branch and "Vinaigrette Vin Jaune"
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"
Chanterelle Mushroom "Duxelles," Grilled Gala Apples,
French Leeks and "Sauce Bordelaise"
46.

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

SERVICE INCLUDED