

per se

SALON MENU

November 18, 2015

"GNOCCHI À LA PARISIENNE EN GLAÇAGE"
Parmesan "Crisps," Hakurei Turnips, "Champignons de Paris,"
Pea Shoots and Black Winter Truffle Purée
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
Spice Poached Bartlett Pears, Ruby Beets, Salsify Root,
Lucky Sorrel and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Hobbs Shore's Bacon, Hand Cut "Capellini," Pickled Celery Branch
and Smoked Sturgeon Cream
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Parsley "Panade," Cocktail Artichokes, Sweet Carrots,
Crosnes and "Barigoule" Emulsion
36.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE
"Pommes Purée," Black Trumpet Mushrooms,
Roasted Rutabaga and Glazed Pearl Onions
38.

CHARCOAL GRILLED SCOTTISH LANGOUSTINES
Heirloom Radishes, San Marzano Tomato Marmalade,
Romaine Lettuce, Basil Blooms and "Anchoïade"
40.

ELYSIAN FIELDS FARM'S LAMB
Cauliflower Florettes, Meyer Lemon "Suprême,"
Garlic Pudding and "Gremolata"
46.

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

SERVICE INCLUDED