

# per se

SALON MENU

November 21, 2015

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Butternut Squash "Panna Cotta," Spiced Pearson Farm's Pecans,  
Roasted Brussels Sprouts and Honeycrisp Apple Butter  
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  
Parsnip "Chips," Chestnut "Confit," Celery Branch  
and Black Winter Truffle Purée  
Served with Toasted Brioche  
40.

"QUICHE LORRAINE"  
Tsar Imperial Ossetra Caviar  
Santa Barbara Sea Urchin, Pickled Red Onions and Frisée Lettuce  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Braised Tuscan Kale, Jingle Bell Peppers, Sunchokes  
and Toasted Pine Nuts  
36.

WOLFE RANCH BOBWHITE QUAIL  
Wrapped in Applewood Smoked Bacon  
"Pommes Rissolées," Crispy Shallots, Red Radishes  
and "Gastrique Béarnaise"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Hen-of-the-Woods Mushrooms, Hearts of Romaine Lettuce,  
Hakurei Turnips and "Sauce Bordelaise"  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Anson Mills' Stone Cut Oats, Royal Blenheim Apricots, Heirloom Cauliflower,  
French Leeks and Vadouvan Curry Jus  
46.

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

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SERVICE INCLUDED