

per se

SALON MENU

November 22, 2015

SALAD OF "CONFIT" BUTTERNUT SQUASH
Spiced Pearson Farm's Pecans, Hakurei Turnips,
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
New Zealand Spinach, Pickled Red Onions and Frisée Lettuce
125.

"PAVÉ" OF ATLANTIC HALIBUT
Braised Tuscan Kale, Jingle Bell Peppers, Toasted Pine Nuts
and Meyer Lemon
36.

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

BUTTER POACHED NOVA SCOTIA LOBSTER
Caramelized Sunchokes, Petite Fennel, Niçoise Olives and "Billi Bi"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF GRILLÉ"
Chanterelle Mushrooms, Cocktail Artichokes, French Leeks,
Hearts of Romaine Lettuce and "Olio Verde"
46.

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

SERVICE INCLUDED