

# per se

## SALON MENU

November 24, 2015

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### BUTTERNUT SQUASH "CONFIT"

Roasted Brussels Sprouts, Spiced Pearson Farm's Pecans,  
Tokyo Turnips and Honeycrisp Apple Butter  
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

Candied Grapefruit, Compressed Radishes,  
Toasted Pistachios and Ruby Beet "Pudding"  
Served with Toasted Brioche  
40.

### TSAR IMPERIAL OSSETRA CAVIAR

Yuzu "Croustillant," Calamondin Orange,  
English Cucumbers and Hass Avocado  
125.

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### "PAVÉ" OF ATLANTIC HALIBUT

Cocktail Artichokes, Smoked Garlic Cream,  
Hearts of Romaine Lettuce and "Piperade"  
36.

### WOLFE RANCH BOBWHITE QUAIL

Anson Mills' Stone Cut Oats, Caramelized Sunchokes,  
Braised Tuscan Kale and "Jus de Canard"  
38.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,  
Glazed Carrots and "Beurre Rouge"  
40.

### HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

"Pommes Rissolées," Cerignola Olives, Meyer Lemon,  
Castelfranco Radicchio and "Anchoiade"  
46.

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SERVICE INCLUDED