

per se

SALON MENU

November 25, 2015

"ROULADE" OF BELGIAN ENDIVE

Hawaiian Hearts of Peach Palm, Hadley Orchard's Medjool Dates,
Marcona Almonds and Madras Curry "Aigre-Doux"
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

Pickled Pearl Onions, Preserved Black Winter Truffle,
Garden Tarragon and Sour Cherry "Gelée"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Pumpernickel "Blini," Melted King Richard Leeks, Ruby Beet Butter,
Crispy Sunchokes and Horseradish Crème Fraîche
125.

"SAUTÉED" FILLET OF MEDITERRANEAN TURBOT

Black Trumpet Mushrooms, Glazed Sweet Carrots,
Tokyo Turnips and "Albufera Sauce"
36.

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
"Pommes Purée," Savoy Cabbage "Rösti," Castelfranco Radicchio
and Blue Apron Ale Gastrique
38.

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP

Parsley "Panade," Hearts of Romaine Lettuce,
Smoked Salsify Root and "Gribiche"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Jingle Bell Peppers, Cocktail Artichokes, "Romescos,"
Braised Fennel Bulb and Moroccan Olive Jus
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

SERVICE INCLUDED