per se

SALON MENU

December 8, 2015

"SALADE DE TOPINAMBOURS GRILLÉES"
Persian Cucumbers, Thompson Grapes, Ruby Beet Purée
and English Walnut Vinaigrette
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
Hadley Orchard's Medjool Dates, French Breakfast Radishes,
Parsnip Chips and Compressed Winter Chicories
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Nova Scotia Lobster en Gelée, Dill "Blini," Snipped Chives
and Tellicherry Pepper Crème Fraîche
125.

"CONFIT" FILLET OF ATLANTIC HALIBUT
Fennel Bulb "Rôti en Cocotte," Cerignola Olives,
Espelette Pepper and Noilly Prat Emulsion
36.

SALMON CREEK FARMS' PORK BELLY
Crispy Potato Latke, Honeycrisp Apples, Brussels Sprouts
and Whole Grain Mustard Jus
38.

DEER ISLE MAINE SCALLOP "EN CRÉPINETTE"
"Champignons de Paris," Melted King Richard Leeks,
Sweet Carrots and Bone Marrow Pudding
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB
"Petit Salé," Jingle Bell Peppers, Pickled Eggplant,
Satsuma Mandarins and Cauliflower Cream
46.

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

SERVICE INCLUDED