

per se

SALON MENU

December 10, 2015

"POMMES DAUPHINE"

Ameraucana Hen Egg Yolk "Confit," Cherry Belle Radishes,
Frisée Lettuce and Black Winter Truffles from Provence
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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Celery Branch "Relish,"
Virginia Peanuts and Bitter Greens
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Brioche "Melba," Pistachio Oil and Hass Avocado
125.

"SAUTÉED" FILLET OF ATLANTIC HALIBUT

Marinated Jingle Bell Peppers, Fennel Tapenade,
Cerignola Olives and "Jus de Poulet"
36.

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL BREAST

Hobbs Shore's Bacon "Lardons," Persian Cucumbers,
Hearts of Romaine Lettuce and "Ranch Jus"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Glazed Turnips, Satsuma Mandarins, French Leeks
and Sweet Carrot Vinaigrette
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Anson Mills' Stone Cut Oats, Black Trumpet Mushrooms,
Butternut Squash and Sour Cherry Gastrique
46.

"CARNAROLI RISOTTO BIOLOGICO"

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

SERVICE INCLUDED