

per se

SALON MENU

December 11, 2015

"SALADE DE POMMES DE TERRE"
French Breakfast Radishes, Pickled Celery Branch, Dijon Mustard
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.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Lavash," Honeycrisp Apples, Spiced Pearson Farm's Pecans,
Butternut Squash and BLiS Maple Syrup
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Scallop "Vichyssoise," Dill "Blini,"
Snipped Chives and Frisée Lettuce
125.

"CONFIT" FILLET OF MEDITERRANEAN TURBOT
Broccoli "Panade," Satsuma Mandarins,
Hakurei Turnips and "Sauce Raifort"
36.

WOLFE RANCH BOBWHITE QUAIL
Wrapped in Applewood Smoked Bacon
Sunny Side Up Quail Egg, Creamy Anson Mills' Polenta,
Hearts of Romaine Lettuce and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Roasted Cauliflower Tapenade, Black Trumpet Mushrooms,
Crispy Leeks and Vadouvan Curry Emulsion
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Grilled Sunchokes, Persian Cucumbers, Ruby Beet Pudding,
Thompson Grapes and English Walnut Vinaigrette
46.

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

SERVICE INCLUDED