

# per se

## SALON MENU

December 21, 2015

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### SALAD OF YOUNG ARTICHOKEs

Greek Bottarga, Bluefoot Mushrooms, Sweet Carrots,  
Parmesan "Tuile" and "Anchoiade"  
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.

### "PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"  
34.

### "TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Virginia Peanuts,  
Celery Branch and Pink Peppercorn Yogurt  
Served with Toasted Brioche  
40.

### TSAR IMPERIAL OSSETRA CAVIAR

Pumpernickel Crisp, Horseradish "Bavaois,"  
Celery Branch Salad and Miner's Lettuce  
125.

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### HERB ROASTED WING OF SPANISH TURBOT

Serrano Ham, Black Trumpet Mushroom Tapenade,  
New Zealand Spinach and Brown Butter Vinaigrette  
36.

### WOLFE RANCH BOBWHITE QUAIL BREAST

Truffle Enriched Anson Mill's Polenta, Caramelized Leeks  
and Hollandaise Mousseline  
38.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Shallot "Rings," Fuji Apple, Frisée Lettuce and "Borscht"  
40.

### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Eggplant "Gratin," Compressed Fennel Bulb,  
Garlic Cream and "Romesco"  
46.

### HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence  
125.

### "CARNAROLI RISOTTO BIOLOGICO"

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

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SERVICE INCLUDED