

per se

SALON MENU

December 29, 2015

BUTTERNUT SQUASH "BAVAROIS"
Poached Bartlett Pear, Brussels Sprouts, Cranberry "Jam"
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.

"PAVÉ" OF HOLLAND EGGPLANT
Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Piperade"
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Buckwheat "Crêpe," Honeycrisp Apple "Mille-Feuille," Radicchio Treviso,
Pearson Farm's Pecans and Cherry Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Nova Scotia Lobster Knuckles "en Gelée,"
Celery Branch and Hass Avocado Purée
125.

"CONFIT" FILLET OF ATLANTIC HALIBUT
Fork Crushed Fingerling Potatoes, Caramelized Leeks,
Parsley Shoots and Italian Caper Cream
36.

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"
"Lentilles du Puy," Hen-of-the-Woods Mushrooms,
Glazed Turnips and Sweet Carrots
38.

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP
Cocktail Artichokes, Marinated Bell Peppers, Fennel Bulb
and "Jus de Coquille Saint-Jacques"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Cauliflower Florettes, Meyer Lemon,
Kale Sprouts and "Sauce Gremolata"
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.

SERVICE INCLUDED