

per se

SALON MENU

January 5, 2016

CHARCOAL GRILLED PERSIAN CUCUMBERS
"Falafel," Pickled Peppers, Candied Lemon, Toasted Pine Nuts,
Hearts of Romaine Lettuce and "Romesco"
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 Parsley,
Romaine Lettuce and "Piperade"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Bartlett Pear, Salsify Root,
Virginia Peanuts and Compressed Winter Chicories
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Cauliflower "Gratin," Snipped Chives
and Smoked Scallop Cream
125.

ATLANTIC BLACK SEA BASS
Braised Kale "Panade," Cocktail Artichokes,
Picholine Olives and Crispy Garlic
36.

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK
"Choux de Bruxelles Farcis," Thompson Grapes,
Parsnip Purée and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Butternut Squash "Confit," English Walnuts,
Sprouting Kale and Horseradish Mousseline
40.

HERB ROASTED RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Forest Mushroom "Pierogi," Tokyo Turnips,
Sweet Carrots and "Sauce Navarin"
46.

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF
Yukon Gold Potato "Mille-Feuille," Hen-of-the-Woods Mushrooms,
Wilted Arrowleaf Spinach and "Sauce Bordelaise"
125.

HAND CUT "TAGLIATELLE"
"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence
125.

SERVICE INCLUDED