

# per se

SALON MENU

January 6, 2016

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SALAD OF SLOW ROASTED CARROTS  
Yogurt "Tuile," Holland Eggplant, Persian Cucumber  
and Cumin Vinaigrette  
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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Kumquat "Confit," Pearson Farm's Pecans,  
Young Ginger and Matcha Tea "Gelée"  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Serrano Ham, Soft Poached Quail Egg,  
Red Onion Rings and Chive Crème Fraîche  
125.

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ATLANTIC BLACK SEA BASS  
Fennel Bulb "Tapenade," Pickled Peppers  
and "Sauce Noilly Prat"  
36.

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK  
Yukon Gold Potato "Gratin" Croutons, Celery Branch,  
Fermented Cranberries and Sage Lemon Jus  
38.

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP  
Butternut Squash, Brussels Sprouts, Ruby Beets,  
Pea Shoots and Caramelized Onion "Consommé"  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Crispy White Anchovy, Carolina Gold Rice,  
Heirloom Radish and "Bagna Cauda"  
46.

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

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SERVICE INCLUDED