

per se

SALON MENU

January 7, 2016

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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel "Lavash," Ruby Red Beets,
Coin Onions and Mustard Frills
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Serrano Ham, Hard Boiled Quail Egg,
Red Onion Rings and Chive Crème Fraîche
125.

ATLANTIC BLACK SEA BASS

Fork Crushed Sunchokes, Heirloom Radishes,
French Leeks and "Soubise Mousseline"
36.

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK

Yukon Gold Potato "Gratin" Croûton, Celeriac "Remoulade,"
Red Wine Poached Bartlett Pears and "Sauce Mignonette"
38.

GEORGES BANK SEA SCALLOP "POÊLÉE"

Butternut Squash Gnocchi "Parisienne," Brussels Sprouts,
Honeycrisp Apples and Black Truffle Emulsion
40.

ELYSIAN FIELDS FARM'S LAMB

Caramelized Fennel "Barbajuan," Marinated Bell Peppers,
Marcona Almonds and Cerignola Olive "Relish"
46.

HAND CUT "TAGLIATELLE"

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

SERVICE INCLUDED