

per se

SALON MENU

January 10, 2016

SALAD OF ROASTED PARSNIPS

Serrano Ham, Cara Cara Oranges, Compressed Chicories
and English Walnut Vinaigrette
32.

"WALDORF SALAD"

"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"
32.

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"

Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pecan "Ficelle," Rutabaga "Parisienne," Branston Pickles,
Honeycrisp Apples and per se Cole Slaw
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Sturgeon "Rouelle," Melted Savoy Cabbage,
and Ruby Beet Butter
125.

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS

Cocktail Artichokes, Cerignola Olives,
Sweet Carrots and Barigoule Emulsion
36.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

Carolina Gold Rice, Wilted Arrowleaf Spinach,
Sunchoke Purée and "Sauce Mignonette"
38.

PACIFIC ABALONE "EN PICATTA"

"Ecrasée de Pommes de Terre," Heirloom Radishes,
Hearts of Romaine Lettuce and Ranch Dressing
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Purplette Onions, Red Wine Braised Salsify Root,
Watercress and "Gribiche"
46.

HAND CUT "TAGLIATELLE"

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

SERVICE INCLUDED