

per se

SALON MENU

January 11, 2016

SALAD OF HERB ROASTED FENNEL BULB
Serrano Ham, Aged Parmesan, Compressed Chicories,
Blood Orange and English Walnut-Sherry 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.

SLOW POACHED ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Toasted Oat "Lavash," Cornichon Relish, Tokyo Turnips,
Frisée Lettuce and Honeycrisp Apple Butter
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Sturgeon "Croustillant," Pickled Celery Branch,
Tomato Marmalade and Horseradish Crème Fraîche
125.

"SAUTÉED" FILLET OF ATLANTIC BLACK BASS
"Pommes Purée," Black Trumpet Mushrooms,
Sweet Carrots and Vin Jaune Emulsion
36.

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"
"Lentilles du Puy," Broccoli Florettes, "Pain de Campagne,"
Pearl Onions and "Sauce Bordelaise"
38.

MAINE SEA SCALLOP "AMANDINE"
Glazed Cauliflower, Meyer Lemon,
Petite Basil and "Romesco"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Garlic "Pudding," Marinated Persian Cucumbers,
Cocktail Artichokes and "Pimentón Jus"
46.

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

SERVICE INCLUDED