

# per se

SALON MENU

January 14, 2016

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SALAD OF ROASTED FENNEL BULB

Hadley Orchard's Medjool Date "Meringue," Persian Cucumbers,  
Meiwa Kumquats, Pea Tendrils and Ginger "Aigre-Doux"

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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Cara Cara Orange Marmalade,  
Hakurei Turnips and Pistachio "Coulis"  
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR

Lobster "Knuckles," Celery Root "Remoulade,"  
Pumpernickel "Blini" and Ruby Beet Emulsion

125.

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"SAUTÉED" FILLET OF ATLANTIC COD

Fork Crushed Sunchokes, Heirloom Radishes, Broccoli Purée  
and Meyer Lemon "Beurre Blanc"

36.

LANCASTER FARM'S "SUPRÊME DE POULARDE"

Aged Gouda "Mousseline," Yukon Gold Potatoes,  
Pickled Coin Onions and Serrano Ham Gastrique

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushroom "Duxelle," Wilted Arrowleaf Spinach,  
French Leeks and "Vinaigrette Bordelaise"

40.

ELYSIAN FIELDS FARM'S LAMB

White Anchovy, Garlic "Lavash," "Bagna Càuda,"  
Hearts of Romaine Lettuce and "Piperade"

46.

HAND CUT "TAGLIATELLE"

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

125.

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SERVICE INCLUDED