

per se

SALON MENU

January 15, 2016

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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Tuile," Cara Cara Orange "Suprêmes,"
Hakurei Turnips and Pistachio "Coulis"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Pumpnickel "Blini," Celery Root "Remoulade,"
Ruby Beets and Kendall Farms' Crème Fraîche
125.

"FILET DE TURBOT AUX ÉCAILLES D'AMANDE"
Fork Crushed Sunchokes, Heirloom Radishes, Broccoli Purée
and Meyer Lemon "Beurre Blanc"
36.

LIBERTY FARM'S PEKIN DUCK BREAST
Caraway "Tempura," Honeycrisp Apples, Garnet Yam Purée
and "Thousand Island Gastrique"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Sweet Carrot "Fondant," Cocktail Artichokes, Pearl Onion Petals
and "Barigoule Mousseline"
40.

ELYSIAN FIELDS FARM'S LAMB
Red Pepper "Pain Perdu," Hen-of-the-Woods Mushrooms,
Braised Pine Nuts, Cerignola Olives and "Chimichurri"
46.

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

SERVICE INCLUDED