

# per se

## SALON MENU

January 18, 2016

---

SALAD OF COMPRESSED CHICORIES  
Serrano Ham, Olive "Ficelle," Jingle Bell Peppers,  
Cocktail Artichokes and "Vin Jaune 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 HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Oat "Croustillant," Roasted Sunchokes, "Pruneaux à l'Armagnac"  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Cauliflower "Panna Cotta," Pickled Red Onion "Gelée,"  
Brioche Croûtons and Oyster "Nuage"  
125.

---

CHARCOAL GRILLED MONTANA LAKE TROUT  
Littleneck Clams, La Ratte Potatoes, Heirloom Radishes,  
Celery Branch "Ribbons" and Watercress "Velouté"  
36.

SALMON CREEK FARMS' PORK BELLY  
Red Quinoa, Plumped Sultanas, Charcoal Grilled Carrots,  
Satsuma "Demi-Sec" and Szechuan Peppercorn Jus  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
"Ris de Veau," Fines Herbs "Anolini," Tokyo Turnips,  
French Leeks and "Sauce Blanquette"  
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB  
Red Wine Braised Salsify Root, Brussels Sprouts,  
English Walnuts and Black Trumpet Mushroom Purée  
46.

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

---

SERVICE INCLUDED