

per se

SALON MENU

January 19, 2016

SALAD OF COCKTAIL ARTICHOKEs

Jingle Bell Peppers, Heirloom Radishes,
Arugula Leaves and Niçoise Olive Oil
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," Roasted Ruby Beets, Candied Hazelnuts
and Black Winter Truffle Purée
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Montana Lake Trout "Rillettes," English Cucumbers,
Pickled Coin Onions and Brioche "Melba"
125.

"CONFIT" FILLET OF ATLANTIC STRIPED BASS

Littleneck Clam "Panade," Celery Branch Ribbons
and "Chowder Sauce"
36.

CHARCOAL GRILLED SALMON CREEK FARMS' PORK BELLY

Red Quinoa, Sweet Carrots, Satsuma Mandarin "Demi-Sec,"
Plumped Sultanas and Szechuan Peppercorn Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Parmesan "Crisp," Romaine Lettuce "Paquet," Marinated Fennel Bulb
and Greek Bottarga Emulsion
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Russet Potato "Gnocchi," Hen-of-the-Woods Mushrooms,
Meyer Lemon and Tuscan Kale
46.

HAND CUT "TAGLIATELLE"

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

SERVICE INCLUDED