

per se

SALON MENU

January 21, 2016

SALAD OF BRAISED FENNEL
Chickpea "Papadum," Bluefoot Mushrooms,
Petite Basil and Charred Eggplant Purée
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," "Pruneaux à l'Armagnac,"
Petite Turnips and Roasted Sunchokes
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Peekytoe "Crab Cake," Nasturtium Leaves and Tomato Butter
125.

HERB ROASTED TURBOT
Black Trumpet Mushroom "Panade," Fork Crushed Potatoes,
Young Leeks and Foie Gras-Sherry Emulsion
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Parsnip Custard, Scarlet Grapes, Broccoli "Tourné"
and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Pickled Cucumbers, Crispy Brussels Sprouts,
Shallot Rings and "Ranch Dressing"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
"Merguez," "Poivron Farci," Braised Swiss Chard,
Coin Onions and Niçoise Olive Jus
46.

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

SERVICE INCLUDED