

# per se

## SALON MENU

January 22, 2016

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### SMOKED GARNET YAM SOUP

Chestnut "Anolini," Pickled Grapes, Celery Hearts,  
Mustard Cress and Parmesan Mousse  
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 "Dauphine," Nasturtium Leaves  
and Hass Avocado Purée  
125.

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### SLOW BAKED ATLANTIC HALIBUT

Black Trumpet Mushroom "Panade," Fork Crushed Potatoes,  
Coin Onions and Foie Gras-Sherry Emulsion  
36.

### THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Creamed Savoy Cabbage, Caramelized Honeycrisp Apples  
and Pecan Vinaigrette  
38.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Bone Marrow "Pain Perdu," Globe Artichokes, Garlic Cream,  
Pink Tipped Parsley and "Sauce Barigoule"  
40.

### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Merguez," "Poivron Farci," Braised Swiss Chard,  
Young Fennel and Niçoise Olive Jus  
46.

### "PORRIDGE" OF ANSON MILLS' YELLOW POLENTA

Salmon Creek Farms' Pork Belly and Shaved Black Winter Truffles  
125.

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SERVICE INCLUDED