

per se

SALON MENU

January 23, 2016

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.

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"
Brussels Sprout "Croustillant," Poached Cranberries
and Burgundy Mustard "Beurre Blanc"
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," Sour Cherries, French Leeks
and Black Winter Truffle Purée
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Dill "Blini," Persian Cucumbers and Horseradish Crème Fraîche
125.

CHARCOAL GRILLED MONTANA LAKE TROUT
Yukon Gold Potato "Confit," French Breakfast Radishes,
Italian Capers and Meyer Lemon "Ravigote"
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"
Creamed Savoy Cabbage, Caramelized Honeycrisp Apples
and Pecan Vinaigrette
38.

STONINGTON MAINE SEA SCALLOP "POËLÉE"
Peekytoe Crab, Bone Marrow "Pain Perdu," Garlic Cream,
Globe Artichokes and "Sauce Barigoule"
40.

MILLBROOK FARM'S VENISON "EN CROÛTE"
Black Trumpet Mushroom "Duxelle," Glazed Rutabaga,
New Zealand Spinach and Port Wine-Shallot Jus
46.

HERB ROASTED MARCHO FARMS' VEAL CHOP
"Ris de Veau," Hakurei Turnips, Sweet Carrots,
Pearl Onions and "Sauce Blanquette"
(serves 2)
92.

"PORRIDGE" OF ANSON MILLS' YELLOW POLENTA
Salmon Creek Farms' Pork Belly and Shaved Black Winter Truffles
125.

SERVICE INCLUDED