

per se

SALON MENU

January 24, 2016

SALAD OF CARAMELIZED BELGIAN ENDIVE
Cara Cara Orange "Suprêmes," Roasted Heirloom Beets,
Pickled Meiwa Kumquats and Pea Tendrils
32.

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"
Braised Collard Greens, Pearson Farm's Pecans
and Rutabaga Purée
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Honeycrisp Apples, Espelette Scented Cashews,
Hakurei Turnips and Marinated Holland Leeks
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Pumpernickel "Melba," Horseradish "Panna Cotta,"
Persian Cucumber and Lucky Sorrel
125.

OLIVE OIL POACHED ATLANTIC HALIBUT
"Pain de Campagne," Fork Crushed Cocktail Artichokes,
Jingle Bell Peppers and Saffron "Nage"
36.

LIBERTY FARM'S PEKIN DUCK "RILLETTES"
Butternut Squash, Chestnut "Confit," Celery Branch,
Fermented Cranberries and "Sauce Périgourdine"
38.

STONINGTON MAINE SEA SCALLOP "POËLÉE"
Oro Blanco Grapefruit, Young Fennel Bulb,
Watercress and Niçoise Olive "Mousseline"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Russet Potato "Gnocchi," Black Trumpet Mushrooms,
Meyer Lemon, Glazed Sweet Carrots and "Sauce Bordelaise"
46.

SERVICE INCLUDED