

# per se

SALON MENU

January 25, 2016

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

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"  
Brussels Sprout "Croustillant," Poached Cranberries  
and Burgundy Mustard "Beurre Blanc"  
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"  
Brioche "Melba," Chestnut "Confit," Thompson Grapes  
and "Sauce Vin Jaune"  
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Espelette Scented Cashews, Hakurei Turnips  
and Honeycrisp Apple Marmalade  
Served with Toasted Brioche  
40.

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

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OLIVE OIL POACHED ATLANTIC HALIBUT  
French Breakfast Radishes, Chestnut "Lamelles," Celery Branch,  
Watercress and "Consommé de Truite Fumée"  
36.

LIBERTY FARM'S PEKIN DUCK BREAST  
Glazed Parsnips, Grilled Radicchio, Piedmont Hazelnuts  
and Fig-Chocolate Sauce  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Garden Basil "Anolini," Brioche "Melba," Pickled Fennel Bulb,  
Cocktail Artichokes and Saffron Emulsion  
40.

ELYSIAN FIELDS FARM'S LAMB RIB-EYE  
Black Trumpet Mushroom "Duxelles," Caramelized French Leeks  
and "Sauce Charcutière"  
46.

HERB ROASTED MARCHO FARMS' VEAL CHOP  
"Ris de Veau," Hen-of-the-Woods Mushrooms, "Pain de Campagne,"  
Charred Jingle Bell Peppers, Romaine Lettuce and "Gremolata"  
(serves 2)  
92.

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SERVICE INCLUDED