

# per se

SALON MENU

January 26, 2016

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"DÉGUSTATION D'OIGNONS"  
Sweet Onion "Pain Perdu," Watercress  
and Holland Leek Vinaigrette  
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  
Bartlett Pears, Glazed Parsnips, Michigan Sour Cherries,  
Candied English Walnuts and Black Winter Truffle Purée  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Smoked Trout "Rillettes," Grilled Brioche "Melba,"  
English Cucumbers and Granny Smith Apples  
125.

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OLIVE OIL POACHED ATLANTIC HALIBUT  
Savoy Cabbage, Cara Cara Orange "Suprêmes," French Breakfast Radishes,  
Marinated Moroccan Olives and Pea Tendrils  
36.

SALMON CREEK FARMS' PORK BELLY  
Black Trumpet Mushrooms, "Pain de Campagne," Romaine Lettuce,  
Charred Jingle Bell Peppers and "Gremolata"  
38.

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

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"  
Maitake Mushroom "Dumpling," Caramelized Broccoli,  
Toasted Peanuts and Szechuan Peppercorn Jus  
46.

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

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SERVICE INCLUDED