

# per se

SALON MENU

January 27, 2016

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"CAESAR SALAD"

Tempura of White Anchovy Fillet, Romaine Lettuce "Paquet"  
and Country Bread "Croûtons"

32.

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"

34.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"

Brioche "Melba," Chestnut "Confit," Thompson Grapes  
and "Sauce Vin Jaune"

34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Trumpet Mushrooms, Satsuma Mandarins, Tokyo Turnips  
and Tellicherry Pepper "Aigre-Doux"

Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Trout & Pumpernickel "Sandwich,"  
English Cucumbers and Compressed Scallions

125.

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PAN ROASTED TURBOT

Hand Cut "Linguine," Coin Onions,  
Celery Branch and Clam Emulsion

36.

SALMON CREEK FARMS' PORK BELLY

Savoy Cabbage, Honeycrisp Apples, Pickled Pearl Onions  
and Applewood Smoked Bacon Jus

38.

SCOTTISH LANGOUSTINES

Fingerling Potatoes, "Pain de Campagne" Melba,  
Young Fennel and Bouillabaisse

40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Charcoal Grilled Eggplant, Caramelized Artichokes and "Pipérade"

46.

"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence

125.

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SERVICE INCLUDED