

# per se

## SALON MENU

January 28, 2016

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### CARAMELIZED BELGIAN ENDIVE "TARTE"

Young Beets, Blood Orange "Suprêmes,"  
Hass Avocado Purée and Buttermilk Dressing  
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, Pickled Carrots  
and Tellicherry Pepper "Aigre-Doux"  
Served with Toasted Brioche  
40.

### SCOTTISH LANGOUSTINE "CARPACCIO"

Preserved Ginger, Miner's Lettuce, Kendall Farms' Crème Fraîche  
and Tsar Imperial Ossetra Caviar\*  
125.

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### TURBOT "EN CROÛTE"

Fork Crushed Artichokes, Wilted Spinach,  
Basil Leaves and Saffron-Mussel Emulsion  
36.

### SALMON CREEK FARMS' PORK BELLY

Savoy Cabbage, Honeycrisp Apples, Pearl Onion Petals  
and Applewood Smoked Bacon Jus  
38.

### GLAZED STONINGTON MAINE SEA SCALLOP

Fingerling Potatoes, Hakurei Turnips and Bone Marrow Vinaigrette  
40.

### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

"Bresaola," Bluefoot Mushrooms, Butternut Squash,  
Celery Branch and Vadouvan Curry Yogurt\*  
46.

### "CARNAROLI RISOTTO BIOLOGICO"

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

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## SERVICE INCLUDED