

per se

SALON MENU

January 30, 2016

SALAD OF HEIRLOOM CARROTS

"Pain Perdu," Meiwa Kumquats, Toasted Pumpkin Seeds,
Watercress and Cauliflower 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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Glazed Parsnips, Michigan Sour Cherries,
Candied Hazelnuts and Black Winter Truffle Purée
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Horseradish "Panna Cotta," Cucumber "Gelée,"
Pumpernickel "Melba" and Honeycrisp Apples *
125.

MONTANA LAKE TROUT "EN CROÛTE"

Tuscan Kale "Subric," Hakurei Turnips,
Arugula Leaves and Pickled Mustard Seeds
36.

GRILLED FOUR STORY HILL FARM'S PORK BELLY

Romaine Lettuce, Tomato Marmalade, Bottarga Emulsion
and Preserved White Anchovy
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Charred Eggplant "Panisse," Cerignola Olive "Relish,"
Red Pepper "Pudding" and Petite Parsley
40.

ELYSIAN FIELDS FARM'S LAMB

"Merguez," Bluefoot Mushrooms, "Pommes Purée,"
Meyer Lemon "Confit," "Salsa Verde" and "Sauce Pimentón"*
46.

HAND CUT "TAGLIATELLE"

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

SERVICE INCLUDED