

# per se

SALON MENU

February 5, 2016

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SALAD OF WINTER CITRUS

Hawaiian Hearts of Peach Palm, Persian Cucumbers,  
Hass Avocado and Compressed Chicories  
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.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Young Fennel, Michigan Sour Cherries, Pearson Farm's Pecans  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*

Horseradish "Panna Cotta," Pumpnickel "Melba,"  
Ruby Beets and Granny Smith Apples  
125.

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PAN ROASTED MEDITERRANEAN TURBOT

"Pommes Écrasées," Brussels Sprouts,  
Petite Radishes and Caper Cream  
36.

KUROBUTA PORK LOIN "EN CROÛTE"

Butternut Squash, Crispy Salsify Root,  
Swiss Chard and Chestnut "Confit"  
38.

STONINGTON MAINE SEA SCALLOP "EN PICATTA"

Trumpet Royale Mushrooms, Wilted Arrowleaf Spinach,  
Parmesan "Tuile," Hakurei Turnips and Marsala Wine  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Hobbs Shore's Bacon, Hen Egg "Crêpe," Cipollini Onions,  
Romaine Lettuce and "Gastrique Béarnaise"  
46.

HAND CUT "TAGLIATELLE"

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

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SERVICE INCLUDED