

per se

SALON MENU

February 9, 2016

CELERY SEED "PAIN PERDU"
Brussels Sprouts, Pickled Pearl Onions,
Meiwa Kumquats and Brown Butter Emulsion
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"
Brioche "Melba," Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
California Rhubarb, Candied Pistachios,
Crispy Oats and Salsify Root
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Ruby Grapefruit "Panna Cotta," Parsnip "Parisiennes,"
Persian Cucumber and Hass Avocado
125.

SAUTÉED FILLET OF ATLANTIC HALIBUT
Yukon Gold Potatoes, Cherry Belle Radishes,
Celery Branch Salad and "Ranch" Dressing
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*
Hakurei Turnips, Grilled Winter Chicories,
English Walnuts and Rosemary-Balsamic Jus
38.

STONINGTON MAINE SEA SCALLOP "EN PICATTA"
Maitake Mushroom "Tempura," French Leeks,
Watercress and "Béarnaise Mousseline"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
"Ris d'Agneau," Savoy Cabbage "en Feuille de Bric,"
Ruby Beets and Honeycrisp Apples
46.

SERVICE INCLUDED