

per se

SALON MENU

February 18, 2016

FOREST MUSHROOMS "À LA GRECQUE"
Hawaiian Hearts of Peach Palm, Marinated Radishes,
Coin Onions and Mustard Frills
32.

"PAVÉ" OF HOLLAND EGGPLANT
Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Pipérade"
34.

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Rolled Oat Tuile, Glazed Mandarins,
Ruby Beets and Pearson Farm's Pecans
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Smoked Sturgeon "Anolini," Quail Egg
and Celery Branch Salad
125.

DOVER SOLE "VÉRONIQUE"
Brioche Melba, Cauliflower Florettes and Thompson Grapes
36.

THOMAS FARM'S PIGEON*
Stinging Nettle "Pierogi," Parsnip Purée, Poached Rhubarb
and Green Peppercorn Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Hakurei Turnips, Sweet Carrots, Green Garlic
and Watercress "Vichyssoise"
40.

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*
"Merguez," Cocktail Artichokes "en Picatta," Holland Eggplant,
Red Veined Arugula and "Romesco"
46.

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

SERVICE INCLUDED