

per se

SALON MENU

March 25, 2009

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019

RUSSET POTATO GNOCCHI

Fava Beans and Pea Tendrils
with "Cacio e Pepe"

26.

LIBERTY FARM'S PEKIN DUCK BREAST
Blood Orange Segments, Braised Sunchokes and Mustard Cress
with Whole Grain Mustard Duck Jus

38.

SAUTÉED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pistachio "Financier," Michigan Sour Cherries and Frisée Lettuce
with Duck Jus "Mignonnette"

40.

SNAKE RIVER FARM'S "CALOTTE DE BŒUF GRILLÉE"

"Pain Perdu à la Moelle," Morel Mushrooms, Thumbelina Carrots,
Split English Peas and Garden Mâche with "Sauce Bordelaise"

46.

ANSON MILLS' WHITE POLENTA "AGNOLOTTI"

Violet Artichokes, Crispy Garlic and Wilted Dandelion Greens
with Green Garlic "Pudding"

28.

"THE CHEESE COURSE"

Ibores, Fontina, Amanteigado and Stilton
Caponata, Spiced Marcona Almonds, Granny Smith Apple Marmalade
and Black Winter Truffle Honey

24.

"BEETS AND LEEKS"

Scottish Langoustines "à la Plancha"
with Melted King Richard Leeks, "Pommes Maxim's"
and Red Beet Essence

40.

"SÉLECTION DE SORBETS MAISON"
Coconut, Chocolate, Banana and Buttermilk-Thyme

12.

"BOMBE AU PAMPLEMOUSSE"

Chocolate "Roulade," Manjari Chocolate Mousse
and Grapefruit Curd with Pink Grapefruit Ice Cream

14.

"MIGNARDISES"

SERVICE INCLUDED