

per se

SALON MENU

August 14, 2015

SALAD OF SLOW ROASTED HEIRLOOM EGGPLANT
Serrano Ham, Chickpea "Papadum," Cherry Tomatoes,
Cerignola Olives, Petite Basil and Sultana "Chutney"
30.

CRANBERRY BEAN & BASIL "ANOLINI"
Romano Beans, Sweet Carrots, Young Squash,
"Minestrone" Sauce and "Olio Verde"
32.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Port Wine Glaze, Violette de Bordeaux Figs, Hakurei Turnips,
Celery Branch and Aged Balsamic Vinegar
40.

TSAR IMPERIAL OSSETRA CAVIAR
Geoduck Clam, Oyster Crackers, Hass Avocado
and Honeydew Melon "Consommé"
125.

"PAVÉ DE SAINT-PIERRE POËLÉ"
"Melted" King Richard Leeks, Romano Beans, Toasted Almonds,
Parsley Shoots and Brown Butter Vinaigrette
36.

SALMON CREEK FARMS' PORK BELLY "EN BRIOCHE"
Hen Egg Purée, New Crop Potatoes, Red Radishes,
Romaine Lettuce and Sour Cherry "Barbecue Sauce"
38.

"PEAS & CARROTS"
Butter Poached Nova Scotia Lobster
Sugar Snap Peas, Carrot "Parisienne,"
Lamborn Pea Tendrils and Sweet Carrot Emulsion
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB
Pearl Barley, Matsutake Mushrooms, Compressed Spinach,
Broccolini and Preserved Lemon Jus
46.

SERVICE INCLUDED