

# per se

SALON MENU

August 15, 2015

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SALAD OF SUMMER SQUASH  
Socca "Chip," Heirloom Eggplant, Picholine Olives,  
Marcona Almonds and Sultana Vinaigrette  
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  
Oat "Tuile," Champagne Grapes, Candied Pistachios  
and Tellicherry Pepper Yogurt  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Geoduck Clam, Oyster Crackers, Hass Avocado  
and Compressed Melon  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Toy Box Tomatoes, Romano Beans, Italian Capers  
and Hen Egg Emulsion  
36.

SALMON CREEK FARMS' PORK BELLY  
Garden State Peaches, Sugar Snap Peas, Pickled Pearl Onions  
and "Gastrique Béarnaise"  
38.

CHARCOAL GRILLED MAINE SEA SCALLOP  
"Pommes Purée," Charred Pimento Peppers,  
Corn Kernels and "Chimichurri"  
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"  
Matsutake Mushrooms, Roasted Radishes, Braised Pine Nuts,  
Romaine Lettuce and Burnt Lemon Jus  
46.

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SERVICE INCLUDED