

per se

SALON MENU

August 16, 2015

HASS AVOCADO POTAGE

Compressed Summer Melons, Pine Nut "Tuile" and Cilantro Shoots
30.

CRANBERRY BEAN & BASIL "ANOLINI"

Romano Beans, Sweet Carrots, Petite Squash,
"Minestrone" Sauce and "Olio Verde"
32.

SALAD OF MARINATED HEIRLOOM TOMATOES

Tomato Dashi "en Gelée," Togarashi "Tempura," Sugar Snap Peas,
Spiced Hass Avocado and Red Radishes
32.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Condensed Milk "Tuile," Concord Grape "Jelly," Peanut Granola,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

SEA URCHIN AND OSSETRA CAVIAR
WITH VODKA CRÈME FRAÎCHE AND DAIKON

125.



"PAVÉ DE FLÉTAN EN PANADE DE NOISETTES"

"Purée de Pommes de Terre, Petit Radis et Vinaigrette Bordelaise"
36.

HERB ROASTED THOMAS FARM'S PIGEON

Pearl Barley, Matsutake Mushrooms and Hakurei Turnips
38.

"HOMARD AU VIN"

Butter Poached Nova Scotia Lobster
"Ditalini," Tomato "Raisins," Sugar Snap Peas and Parmesan Crisp
40.

NATURE FED VEAL TENDERLOIN

Wrapped in Applewood Smoked Bacon
Corncake, Hadley Orchard's Medjool Dates, Snipped Chives
and "Blanquette de Noix de Saint-Jacques"
46.

JOHN DORY, FOIE GRAS AND CHANTERELLE MUSHROOMS
WRAPPED IN NAPA CABBAGE WITH SMOKED SALMON BROTH

60.



SERVICE INCLUDED