

per se

SALON MENU

August 17, 2015

SALAD OF CARAMELIZED ARTICHOKEs
Socca "Chip," Pimento Peppers, 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
King Crab, Squid Ink "Tempura,"
Persian Cucumbers and Hass Avocado
125.

"CONFIT" FILLET OF ATLANTIC HALIBUT
Romano Beans, "Sofrito," Purslane
and Extra Virgin Olive Oil Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL
Roasted Radishes, Braised Pine Nuts, Romaine Lettuce,
Matsutake Mushroom "Aioli" and Burnt Lemon Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Corn "Pudding," Hakurei Turnips, Bing Cherries
and Green Peppercorn Jus
40.

NATURE FED VEAL TENDERLOIN
Medjool Dates, Sweet Carrots, Sugar Snap Peas and Bacon Gastrique
46.

SERVICE INCLUDED