

per se

SALON MENU

August 21, 2015

SALAD OF ROASTED COCKTAIL ARTICHOKES

Salvatore Brooklyn Smoked Ricotta, Crispy Polenta,
Compressed Radishes and Marcona Almonds
30.

CRANBERRY BEAN & BASIL "ANOLINI"

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

SQUASH BLOSSOM "TAMALE"

Matsutake Mushrooms, Corn Kernels, Spanish Capers
and Pine Nut Chutney
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Lavash," Hakurei Turnips, Greek Yogurt,
Sicilian Pistachios and Sour Plum Marmalade
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Hen Egg "Mimosa," "Pommes Duchesse,"
Pickled Pearl Onions and Frisée Lettuce
125.

"CONFIT" FILLET OF MONTANA LAKE TROUT

Broccoli "Panade," Champagne Grapes,
Toasted Pine Nuts and Spanish Capers
36.

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Koshihikari Rice, Matsutake Mushrooms, Cipollini Onion "Tempura"
and Wilted Arrowleaf Spinach
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

"Violette de Bordeaux" Figs, Fennel Bulb,
English Walnuts and Port Wine-Shallot Jus
40.

ELYSIAN FIELDS FARM'S LAMB

Slow Baked Heirloom Eggplant, Marinated Tomatoes,
Yellow Corn Vinaigrette and "Sauce Pimentón"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU

"Ratatouille" Barbajuan, Gold Bar Squash, Romaine Lettuce
and Shishito Pepper "Chimichurri"
125.

SERVICE INCLUDED