

per se

SALON MENU

August 21, 2015

SALAD OF GARDEN STATE PEACHES
Cherry Belle Radishes, Hass Avocado, English Walnuts,
Romaine Lettuce and Petite Basil
30.

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

SQUASH BLOSSOM "TAMALE"
Matsutake Mushrooms, Corn Kernels, Spanish Capers
and Pine Nut Chutney
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Cope's Corn "Tuile," Persian Cucumbers, Bing Cherries,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Corn "Chowder," "Oyster Cracker" and Arrowleaf Spinach
125.

MONTANA LAKE TROUT
Littleneck Clams, Melted King Richard Leeks,
Heirloom Tomatoes and Cranberry Bean "Nuage"
36.

THOMAS FARM'S PIGEON
Bluefoot Mushrooms, Champagne Grapes,
Celery Branch and Verjus Gastrique
38.

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP
Socca "Chip," Picholine Olive Tapenade,
Cocktail Artichokes and Za'atar Vinaigrette
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
"Pommes Sarladaise," Tokyo Turnips,
Broccolini and "Sauce Soubise"
46.

SIRLOIN OF MIYAZAKI WAGYU
Matsutake Mushrooms, Pickled Ramp "Tempura,"
Charred Shishito Peppers and Miso-Mustard Sauce
125.

SERVICE INCLUDED