

# per se

SALON MENU

August 23, 2015

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HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"  
Cucumber "Gelée," Weiser Farms' Melons, Moroccan Olives,  
Sugar Snap Peas and Meyer Lemon Vinaigrette  
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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
"Assaisonné au Confit de Canard," Oat "Lavash," Sour Plum Marmalade,  
Hakurei Turnips, Sicilian Pistachios, Greek Yogurt  
and Aged Balsamic Vinegar  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Applewood Smoked Bacon, Potato "Chips," Wilted Arrowleaf Spinach  
and Scallop "Vichyssoise"  
125.

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CHARCOAL GRILLED ATLANTIC STRIPED BASS  
Serrano Ham, Cherry Belle Radishes, Parsley Shoots  
and "Sauce Pimentón"  
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"  
Yellow Corn, Red Veined Arugula and Shishito Pepper Cream  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Fairy Tale Eggplant, Summer Pole Beans, Currant Tomatoes  
and Sweet Garlic Pudding  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"  
Matsutake Mushroom "Ravioli," Globe Artichokes,  
Heirloom Carrots and "Vinaigrette Bordelaise"  
46.

HERB ROASTED MIYAZAKI WAGYU  
"Pommes Purée," Bluefoot Mushrooms, Broccolini Florettes  
and Whole Grain Mustard Jus  
125.

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SERVICE INCLUDED