

# per se

## SALON MENU

August 23, 2015

---

### SALAD OF GRILLED BROCCOLINI

Jingle Bell Peppers, Medjool Dates, King Richard Leeks,  
Marcona Almonds and Petite Basil  
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.

### SLOW POACHED 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

Bluefin Tuna, Hen Egg Yolk "Confit," Parmesan Phyllo "Crisp,"  
Hass Avocado and Romaine Lettuce  
125.

---

### "CONFIT" FILLET OF ATLANTIC STRIPED BASS

Fork Crushed Artichokes, Heirloom Tomatoes,  
Picholine Olives and Cilantro Shoots  
36.

### THOMAS FARM'S PIGEON

Caramelized Cipollini Onions, Cauliflower Florettes,  
Arugula and Concord Grape Gastrique  
38.

### MAINE SEA SCALLOP "POÊLÉE"

Hobbs Shore's Bacon, Hakurei Turnips, Arrowleaf Spinach  
and Fig-Chocolate Emulsion  
40.

### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Pommes Purée," Grilled Bluefoot Mushrooms,  
Haricots Verts and "Vinaigrette Bordelaise"  
46.

### SIRLOIN OF MIYAZAKI WAGYU

Matsutake Mushrooms, Cherry Belle Radishes, Sweet Carrots,  
Sugar Snap Peas and Miso-Mustard Sauce  
125.

---

SERVICE INCLUDED