

# per se

SALON MENU

August 26, 2015

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Weiser Farms' Melons, Braised Red Endive,  
Hass Avocado Purée and Young Ginger  
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.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Tiger Striped Figs, Petite Onions, Sicilian Pistachios,  
Flowering Watercress and White Balsamic Vinegar  
Served with Toasted Brioche  
40.

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

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CHARCOAL GRILLED ATLANTIC BLUEFIN TUNA  
"Tabouleh," Meyer Lemon "Confit," Romaine Lettuce  
and Red Pepper Emulsion  
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"  
"Pommes Rissolées," Cherry Belle Radishes,  
Charred Shishito Peppers and "Chimichurri"  
38.

GEORGES BANK SEA SCALLOP  
Marinated Eggplant, Cocktail Artichokes,  
Basil Salad and Spicy Tomato "Vierge"  
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB  
Chanterelle Mushrooms, Gold Bar Squash,  
Haricots Verts and Moroccan Olive Jus  
46.

SIRLOIN OF MIYAZAKI WAGYU  
Matsutake Mushrooms, Turnip "Coins,"  
Broccolini and "Sauce Japonaise"  
125.

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SERVICE INCLUDED