

per se

SALON MENU

August 27, 2015

SALAD OF FAIRY TALE EGGPLANT
"Panisse" Croûton, Persian Cucumbers, Medjool Dates,
Red Veined Arugula and "Romesco"
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, Coin Onions, Sicilian Pistachios,
Flowering Watercress and White Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Hobbs Shore's Bacon, Littleneck Clam "Glaçage,"
Celery Salad and Chive Blossoms
125.

"PAVÉ" OF GULF COAST POMPARO
Broccoli "Panade," Toasted Pine Nuts,
Spanish Capers and "Beurre Rouge"
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"
Yellow Corn Kernels, Haricots Verts, Frisée Lettuce
and Shishito Pepper Cream
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Roasted Summer Squash, Cocktail Artichokes,
Petite Basil and Spicy Tomato "Vierge"
40.

ELYSIAN FIELDS FARM'S LAMB
"Pommes Purée," Matsutake Mushrooms, Heirloom Carrots,
Wilted Arrowleaf Spinach and "Sauce Béarnaise"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU
"Pommes Duchesse," Chanterelle Mushrooms, Hakurei Turnips,
Sugar Snap Peas and "Sauce Bordelaise"
125.

SERVICE INCLUDED