

per se

SALON MENU

August 28, 2015

SALAD OF HEIRLOOM EGGPLANT
"Panisse," Summer Squash, Toy Box Tomatoes,
Toasted Pine Nuts 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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Cauliflower Florettes, Concord Grapes,
Marcona Almonds and Brown Butter Emulsion
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Bluefin Tuna, Koshihikari Rice, Nori "Crêpe,"
Hass Avocado and Matsutake Mushroom "Aïoli"
125.

GULF COAST POMPANO "EN FEUILLE DE BRIC"
Chanterelle Mushrooms, Yellow Corn Kernels,
Cherry Belle Radishes, Arugula and "Vin Jaune"
36.

"COQ AU VIN"
Hobbs Shore's Bacon, "Lentilles du Puy," Sweet Carrots,
French Leeks and Flowering Watercress
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER
Fork Crushed Potatoes, Shishito Peppers, Picholine Olives,
Salsa Verde "Subric" and Artichoke "Mousseline"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Crispy Bone Marrow, Hakurei Turnips, Sugar Snap Peas,
Ground Cherries and Caramelized Onion Jus
46.

"TARTARE" OF MIYAZAKI WAGYU
Pretzel "Chip," Coin Onions, Persian Cucumbers, Cornichons,
Mustard Frills and Smoked Hen Egg Yolk Vinaigrette
50.

SERVICE INCLUDED