

per se

SALON MENU

August 29, 2015

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Pickled Eggplant, Garden State Peaches,
Niçoise Olives and "Romesco"
30.

CRANBERRY BEAN & BASIL "ANOLINI"
Sweet Carrots, Petite Squash, Haricots Verts,
"Minestrone" Sauce and "Olio Verde"
32.

SQUASH BLOSSOM "TAMALE"
Matsutake Mushrooms, Corn Kernels, Spanish Capers
and Pine Nut Chutney
34.

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Milk "Tuile," Hakurei Turnips, Champagne Grapes,
Sicilian Pistachios and Sorrel
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Maine Sea Urchin, Applewood Smoked Bacon,
Hand Cut "Capellini" and "Clam Chowder" Sauce
125.

"CONFIT" FILLET OF TASMANIAN SEA TROUT
Egg Yolk "Raviolini," Summer Pole Beans,
Thyme Oil and Red Wine Sauce
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"
Sweet Corn Kernels, Sugar Snap Peas, Onion Blossoms,
Pea Tendrils and Hobbs Shore's Bacon "Blanquette"
38.

CHARCOAL GRILLED MAINE SEA SCALLOP
"Pommes Purée," Coin Onions, Romaine Lettuce
and Foie Gras-Madeira Emulsion
40.

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB
New Crop Potatoes, Broccolini Florettes,
Cherry Belle Radishes and "Gremolata"
46.

SIRLOIN OF MIYAZAKI WAGYU
Horseradish Crème Fraîche Enriched Barley, New Zealand Spinach,
Cipollini Onion Rings and Guinness Stout Sauce
125.

SERVICE INCLUDED