

# per se

SALON MENU

August 30, 2015

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SALAD OF MARINATED SQUASH  
"Pain de Campagne," Chanterelle Mushrooms "à la Grecque,"  
Cherry Belle Radishes and Parsley Shoots  
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.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Poached Cherries, Pearson Farm's Pecans,  
Petite Onions and Black Truffle Purée  
Served with Toasted Brioche  
40.

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

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Egg Yolk "Raviolini," Hakurei Turnips,  
Thyme Oil and Red Wine Sauce  
36.

WOLFE RANCH BOBWHITE QUAIL  
Ruby Beets, Hass Avocado, Sugar Snap Peas  
and Red Ribbon Sorrel  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Roasted Heirloom Carrots, Wilted Arrowleaf Spinach  
and "Vinaigrette Bordelaise"  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"  
Rosa Bianca Eggplant, Cauliflower Florettes, Jingle Bell Peppers,  
Marcona Almonds and Black Olive Jus  
46.

SIRLOIN OF MIYAZAKI WAGYU  
"Pommes Purée," Hearts of Romaine Lettuce,  
Haricots Verts and "Sauce Pimentón"  
125.

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SERVICE INCLUDED