

per se

SALON MENU

August 31, 2015

HEIRLOOM SQUASH "EN PERSILLADE"
Jimmy Nardello Peppers, Picholine Olive Tapenade,
Arugula and Charred Eggplant "Aioli"
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
Banana "Parisienne," English Walnuts, Ruby Beets,
Celery Branch and Maple-Banyuls Gastrique
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Salmon "Dauphine," Paula Red Apples, Italian Capers
and Kendall Farms' Crème Fraîche
125.

"PAVÉ" OF ATLANTIC HALIBUT
Fork Crushed Artichokes, Young Leeks,
Torpedo Shallots and "Billi Bi"
36.

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"
Hobbs Shore's Bacon, Garden State Peaches,
Hakurei Turnips and "Sauce Charcutière"
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER
Matsutake Mushrooms, Sungold Tomatoes,
Romano Beans and Romaine Lettuce
40.

ELYSIAN FIELDS FARM'S LAMB
Serrano Ham, Fingerling Potatoes, Broccoli "Subric,"
Pickled Swiss Chard Stems and "Sauce Bordelaise"
46.

SIRLOIN OF MIYAZAKI WAGYU
"Pommes Purée," Chanterelle Mushrooms, Sweet Carrots
and Rosemary-Balsamic Vinegar Jus
125.

SERVICE INCLUDED