# per se

SALON MENU

September 20, 2015

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SALAD OF MARINATED FENNEL BULB
"Panisse" Croûton, Hawaiian Hearts of Peach Palm,
Currant Tomatoes, Young Ginger and Sorrel
30.

CRANBERRY BEAN & BASIL "ANOLINI"
Yellow Romano Beans, Sweet Carrots, Gold Bar Squash,
"Minestrone" Sauce and "Olio Verde"
32.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Fennel "Chip," Chanterelle Mushrooms, Piedmont Hazelnuts,
Oregon Huckleberries and Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Peekytoe Crab "Toast," Coddled Ameraucana Hen Egg,
Pickled Coin Onions and Pea Shoots
125.

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SAUTÉED FILLET OF FLORIDA RED SNAPPER
Wilted Arrowleaf Spinach, Frisée Lettuce
and "Sauce Soubise"
36.

"PASTRAMI" RUBBED WOLFE RANCH BOBWHITE QUAIL
Ruby Beets, Celery Branch, Thompson Grapes
and Sicilian Pistachios
38.

MAINE LOBSTER "TARTE"
Sunchoke Custard, Cherry Belle Radishes,
Meyer Lemon and Brown Butter Emulsion
40.

NATURE FED VEAL TENDERLOIN
"Pommes Purée," Sweet Carrots, Cipollini Onions,
Sugar Snap Peas and "Mousseline Béarnaise"
46.

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SERVICE INCLUDED