per se

SALON MENU

September 26, 2015

SALAD OF HAWAIIAN HEARTS OF PALM
French Breakfast Radishes, Persian Cucumbers,
Mizuna and Citrus "Vierge"
30.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Toasted Sesame Seeds, White Wine Poached Pears,
Petite Lettuces and Marinated Sunchokes
40.

TSAR IMPERIAL OSSETRA CAVIAR
Maine Sea Urchin, Hen Egg "Omelette," Koshihikari Rice,
Crispy Potatoes and Wasabi Crème Fraîche
125.

GULF COAST RED SNAPPER "CUIT À LA VAPEUR"
Sweet Potato "Coins," Melted Savoy Cabbage,
Pea Tendrils and Bonito Butter
36.

THOMAS FARM'S PIGEON BREAST "À LA DIABLE"
Yukon Gold Potato "Risotto," Piquillo Peppers,
Petite Parsley and Pimentón Jus
38.

"TARTE DE HOMARD À LA VÉRONIQUE"
Thompson Grapes, Piedmont Hazelnuts,
Fennel Bulb and Noilly Prat Cream
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
Hen-of-the-Woods Mushrooms, Wilted Arrowleaf Spinach,
Glazed Sweet Carrot and "Sauce Bordelaise"
46.

SERVICE INCLUDED