

per se

SALON MENU

May 8, 2016

GREENMARKET BROCCOLINI SALAD

Hibiscus Poached Rhubarb, Forono Beets
and California Pistachios

32.

GREEN ASPARAGUS "AGNOLOTTI"

Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"

34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Blueberries and Ruby Beet "Mostarda"
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR*

Clam Chowder "Royale," Crispy Phyllo
and Marinated Littleneck Clams

125.

"LOUP DE MER EN ÉCAILLES DE POMME DE TERRE"

New Crop Potato "Frittata," Preserved Meyer Lemon
and Roasted Garlic-Caper Emulsion

36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Arrowleaf Spinach, Brooks Cherries, Toasted Pecans
and "Sauce Périgourdine"

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Globe Artichokes, Sunchoke Purée, Fino Verde Basil
and Spicy Tomato Broth

40.

CHARCOAL GRILLED MARCHO FARMS' VEAL RIB-EYE*

"Ris de Veau," Savoy Cabbage "Spätzle," English Peas,
Garlic "Confit" and Greenmarket Thyme Jus

46.

SERVICE INCLUDED