

per se

SALON MENU

May 13, 2016

SALAD OF SLOW BAKED RUBY BEETS
Preserved Green Strawberries, Cherry Belle Radishes,
Sicilian Pistachios and Green Goddess Dressing
32.

GREEN ASPARAGUS "AGNOLOTTI"
Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Compressed Nectarines, Celery Branch,
Pickled Pearl Onions, Frisée Lettuce and Dijon Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Nova Scotia Lobster "en Gelée," Horseradish "Panna Cotta"
and Chive Blossoms
125.

CHARCOAL GRILLED PACIFIC YELLOWTAIL*
Marinated Sungold Tomatoes, Persian Cucumbers,
Petite Basil and Hass Avocado Purée
36.

THOMAS FARM'S PIGEON*
Pudwill Farms' Blueberries, Hakurei Turnips,
English Walnuts and "Sauce Périgourdine"
38.

DEER ISLE MAINE SEA SCALLOP*
English Pea "Porridge," Hearts of Romaine Lettuce,
Pickled Ramps and Hobbs Shore's Bacon Gastrique
40.

RIB-EYE OF MARCHO FARMS' VEAL*
"Ris de Veau," Sacramento Delta Asparagus,
"Pommes Duchesse" and Blue Apron Ale Jus
46.

SERVICE INCLUDED