

per se

SALON MENU

May 18, 2016

SALAD OF COMPRESSED PERSIAN CUCUMBER

Fairy Tale Eggplant, Moroccan Olives, Young Almonds,
Meyer Lemon and "Romesco"

32.

GREEN ASPARAGUS "AGNOLOTTI"

Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"

34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Pearl Onions,
Cornichon Relish and Burgundy Mustard
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR*

Hen Egg Custard, Hobbs Shore's Bacon,
Watercress "Potage" and Chive Blossoms

125.

SLOW COOKED FILLET OF "SAINT-PIERRE"

English Pea "Tortellini," Wilted Ramps and Sweet Carrot Emulsion

36.

SALMON CREEK FARMS' PORK JOWL

Crispy Green Asparagus, Brooks Cherries,
English Walnuts and "Sauce Périgourdine"

38.

DEER ISLE MAINE SEA SCALLOP*

"Pommes Purée," Morel Mushrooms, Cherry Belle Radishes
and "Gastrique Béarnaise"

40.

ELYSIAN FIELDS FARM'S LAMB*

Ruby Beet "Confit," Caramelized Spring Onions,
Sicilian Pistachios and "Jus d'Agneau"

46.

SERVICE INCLUDED