

per se

SALON MENU

May 26, 2016

SQUIRE HILL FARM'S AMERAUCANA HEN EGG

Green Asparagus, Petite Radishes,
Cornichon Relish and Niçoise Olives

32.

MASCARPONE ENRICHED ANSON MILLS' POLENTA

Soft Boiled Hen Egg*, Buttermilk Fried Morel Mushrooms
and "Crème de Champignons"

34.

SPRING ONION "AGNOLOTTI"

English Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"

34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bing Cherry "Gelée," Pearson Farm's Pecans,
Celery Branch and Greek Yogurt
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR*

Sea Scallop "Tartare," Persian Cucumbers,
Young Coconut and Ginger "Chiffon"

125.

MEDITERRANEAN TURBOT

Cauliflower Florettes, Marcona Almonds,
Meyer Lemon and Brown Butter Emulsion

36.

WOLFE RANCH BOBWHITE QUAIL BREAST

English Peas, Hakurei Turnips, "Soubise"
and Australian Black Truffles

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Soffrito Braised Pole Beans, Jingle Bell Peppers,
"Gremolata" and "Pimentón" Jus

40.

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Swiss Chard "Subric," Fairy Tale Eggplant,
Cocktail Artichokes and Nasturtium Caper Sauce

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Purée," Wilted Arrowleaf Spinach,
Pickled Red Onion Rings and "Bordelaise"

125.

SERVICE INCLUDED