

per se

SALON MENU

May 28, 2016

SALAD OF CITRUS MARINATED FENNEL BULB

Cherry Belle Radishes, Candied Orange,
Cerignola Olives and Arugula Pesto

32.

MASCARPONE ENRICHED GEECHIE BOY MILL'S 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.

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR*

Hawaiian Abalone, Koshihikari Rice "Porridge,"
Toasted Pine Nuts and Chive Blossoms

125.

SLOW COOKED FILLET OF MAINE HALIBUT

Parsley "Panade," Haricots Verts, Marcona Almonds,
Meyer Lemon and "Romesco"

36.

HERB ROASTED THOMAS FARM'S PIGEON*

Glazed English Peas, Australian Black Truffles and French Leeks

38.

DEER ISLE MAINE SEA SCALLOP*

Broccolini Florettes, Cèpe Mushroom Purée,
Caramelized Green Garlic and "Beurre Rouge"

40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

"Pommes Purée," Arrowleaf Spinach, "Yorkshire Pudding"
and "Steak Sauce"

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Ris de Veau," Marinated Sungold Tomatoes,
Piedmont Hazelnuts and Hass Avocado

125.

SERVICE INCLUDED