

per se

SALON MENU

May 30, 2016

SALAD OF ROASTED CAULIFLOWER
Cerignola Olives, Haricots Verts, Marcona Almonds and "Romesco"
32.

MASCARPONE ENRICHED GEECHIE BOY MILL'S POLENTA
Soft Boiled Hen Egg*, Buttermilk Fried Morel Mushrooms
and "Crème de Champignons"
34.

SPRING ONION "AGNOLOTTI"
Sugar Snap Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Ruby Beets, Brooks Cherries, Sicilian Pistachios and Greek Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Hasselback Potato, Pickled Pearl Onions and "Gribiche"
125.

SLOW COOKED FILLET OF MEDITERRANEAN LUBINA
Parsley "Panade," Caramelized Green Garlic,
Meyer Lemon and Braised Pine Nuts
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Hakurei Turnips, Olallieberries, Pearson Farm's Pecans
and "Sauce Périgourdine"
38.

DEER ISLE MAINE SEA SCALLOP*
Sugar Snap Peas, Cherry Belle Radishes,
Petite Lettuce and "Caesar" Emulsion
40.

MARCHO FARMS' NATURE FED VEAL*
Wrapped In Applewood Smoked Bacon
Morel Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots and Tellicherry Pepper Mignonette
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Sunchoke "Rösti," Broccoli Rabe and Oregon Cèpe "Jus Gras"
125.

SERVICE INCLUDED