

per se

SALON MENU

July 2, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Summer Melons, Sugar Snap Peas,
Persian Cucumber and Mint "Aigre-Doux"

32.

MASCARPONE ENRICHED SUNCHOKE "AGNOLOTTI"

Cocktail Artichokes, Parisian Carrots,
Pearl Onions and "Barigoule" Emulsion

34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Andy's Orchard's Red Plums, Milk "Tuile,"
Sicilian Pistachios and Celery Branch

Served with Toasted Brioche

40.

ROYAL KALUGA CAVIAR*

Peekytoe Crab, Yukon Gold Potato "Latkes," Pickled Pearl Onions
and Horseradish Crème Fraîche

125.

HAND CUT "TAGLIATELLE"

"Ris de Veau," "Parmigiano-Reggiano"
and Shaved Australian Black Winter Truffles

125.

"CONFIT" FILLET OF MAINE HALIBUT

"Pommes Maxim," Arrowleaf Spinach "Panade,"
English Peas and Chowder Sauce

36.

SALMON CREEK FARMS' PORK JOWL

Pickled Red Cabbage, Garlic Scape "Tempura" and "Sauce Lyonnaise"

38.

BUTTERMILK FRIED PACIFIC ABALONE

Charred Shishito Peppers, Petite Radishes,
Haricots Verts and "Ranch" Jus

40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Parmesan "Pain Perdu," Bluefoot Mushrooms, Glazed Sweet Carrots
and Red Wine Vinegar Sauce

46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Forest Mushroom "Pierogi," Potato "Mille-Feuille,"
Parisian Carrots and Red Wine-Shallot Jus

125.

SERVICE INCLUDED