

per se

SALON MENU

August 8, 2016

SALAD OF NORWICH MEADOWS FARM'S BEETS
French Breakfast Radishes, Frog Hollow Farm's Yellow Nectarines,
English Walnuts and Greek Yogurt
32.

MASCARPONE ENRICHED SUNCHOKE "AGNOLOTTI"
Cocktail Artichokes, Parisian Carrots,
Pearl Onions and "Barigoule" Emulsion
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Georgia Peaches, Rolled Oat "Tuile"
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
Citrus Cured Japanese Medai, Young Ginger "Panna Cotta,"
Compressed Summer Melons and Hass Avocado Mousse
125.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Marinated Tomatoes, Romano Beans,
Salanova Lettuces and "Anchoïade"
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*
Cauliflower Florettes, Piedmont Hazelnuts, Wild Blueberries
and Foie Gras-Madeira Emulsion
38.

PICCATA BATTERED NOVA SCOTIA LOBSTER
Summer Squash, Holland Eggplant, Moroccan Olives
and Toasted Harissa Vinaigrette
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB
"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"
46.

SERVICE INCLUDED