

per se

SALON MENU

August 9, 2016

"SALADE DE POMMES DE TERRE"
French Breakfast Radishes, Hearts of Romaine Lettuce,
Padrón Peppers and Hen Egg Emulsion
32.

NORWICH MEADOWS FARM'S POLE BEANS
Fingerling Potatoes, Melted Holland Leeks,
"Soubise" and "Sauce Goulash"
32.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Frog Hollow Farm's Yellow Peaches, Celery Branch,
Sicilian Pistachios and Greek Yogurt
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
Citrus Cured Japanese Medai, Compressed Summer Melons
and Hass Avocado Mousse
125.

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Chanterelle Mushrooms, Broccoli Rabe
and Ruby Beet Butter
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*
"Ragoût" of Brentwood Corn, Black Mission Figs
and Port Wine-Shallot Jus
38.

PICCATA BATTERED NOVA SCOTIA LOBSTER
Cocktail Artichokes, Wilted Arrowleaf Spinach,
Marcona Almonds and Meyer Lemon
40.

PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB*
Summer Squash, Sungold Tomatoes,
Aged Parmesan and "Ratatouille"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Koshihikari Rice, Parisian Carrots, Candied Peanuts
and Szechuan Peppercorn "Mignonnette"
125.

SERVICE INCLUDED