

per se

SALON MENU

August 10, 2016

ROMAINE LETTUCE "VICHYSOISE"
Cherry Tomatoes, Sweet Garlic "Pain Perdu,"
Garlic Scapes and "Parmigiano-Reggiano"
32.

"TARTELETTE" OF GREENMARKET SQUASH
Smoked Eggplant Ricotta, Marinated Tomatoes
and Garlic Scape "Tempura"
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Champagne Grape Relish, English Walnuts,
Celery Hearts and Pink Peppercorn Yogurt
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
Smoked Salmon "Parfait," Pumpernickel "Lavash,"
Plum Sorrel and Buttermilk-Herb Dressing
125.

CRISPY SKIN BLACK SEA BASS
Chorizo, Grilled Country Bread, "Escabèche"
and Saffron-Hen Egg Purée
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*
Fines Herbes Mousse, Creamed Broccoli, "Pommes Maxim,"
Potato "Rissolée" and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Corn Kernels, Padrón Peppers, Frisée Clusters,
Barley & Chanterelle Mushroom "Velouté"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
"Ratatouille," Romano Beans
and Moroccan Black Olive Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
King Trumpet Mushrooms, Kanzuri Spiced Koshihikari Rice,
Preserved Ginger and "Sauce Japonaise"
125.

SERVICE INCLUDED