

per se

SALON MENU

July 5, 2015

SALAD OF GRILLED PLUMS

Jingle Bell Peppers, French Breakfast Radishes,
Parsley "Salad" and Charred Shishito Pepper "Pesto"
30.

FOREST MUSHROOM "ANOLINI"

Arrowleaf Spinach, Marcona Almonds,
Nasturtium Capers and "Gremolata"
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California CandyCots, Celery Branch "Relish,"
Mustard Frills and Burgundy Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Bigeye Tuna "en Gelée," Compressed Cucumber "Ribbons,"
Pea Tendrils and Hass Avocado Purée
125.

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"

with Shaved Australian Black Winter Truffles,
Celery Mousse and "Parmigiano-Reggiano"
125.

"PAVÉ" OF BIGEYE TUNA

Coin Onion "Tempura," Marcona Almonds, Champagne Currants,
Wild Watercress and "Ajo Blanco"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Poached Bing Cherries, Spring Shallots,
Broccoli and Red Wine Vinegar Sauce
38.

GEORGES BANK SEA SCALLOP "POÊLÉE"

Applewood Smoked Bacon "Panade," Black Mission Figs,
Chanterelle Mushroom "Duxelles" and Pedro Ximénez
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"

"Ratatouille," Garlic Scapes, Blooming Basil and "Caesar Dressing"
46.

MIYAZAKI WAGYU "TARTARE"

Hen Egg Yolk "Confit," Yukon Gold Potato "Mille-Feuille,"
Haricots Verts, Purslane and "Cocktail Sauce"
50.

SERVICE INCLUDED