per se

SALON MENU

August 1, 2015

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Compressed Summer Melon, Marcona Almonds,
Cerignola Olives, Fennel Bulb and "Salsa Verde"
30.

SWEET CORN "ANOLINI"
Crispy Quinoa, Meyer Lemon "Condiment,"
Tuscan Kale and "Beurre Rouge"
32.

"POMMES SOUFFLÉES"
Sunny Side Up Quail Egg, Marble Potatoes, Tokyo Turnips,
Arrowleaf Spinach and "Chimichurri"
34.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
per se Granola, Bing Cherries, Sunflower Sprouts,
Celery Branch and Rose Water-Scented Yogurt
Served with Toasted Brioche
40.

"OYSTER ROCKEFELLER"
Tsar Imperial Ossetra Caviar
New Zealand Spinach and Pernod Cream
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Littleneck Clam, Bottarga "Ravioli,"
Pattypan Squash and "Anchoïade"
36.

SLOW BAKED ITALIAN EGGPLANT
Pickled Red Pearl Onions, Forest Mushrooms,
Pine Nuts and Squash Blossom "Pesto"
36.

"COQ AU VIN"
"Ragoût" of Lentils du Puy, Thumbelina Carrots
and Broccolini Florettes
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Russet Potato "Gnocchi," Chanterelle Mushrooms,
Cipollini Onions and Marsala Sauce
40.

NATURE FED VEAL TENDERLOIN
Hobbs Shore's Bacon, Fork Crushed Potatoes, Cherry Belle Radishes,
Romaine Lettuce and Blackstrap Molasses Jus
46.

SERVICE INCLUDED