

per se

SALON MENU

August 15, 2015

CRISPY ANSON MILLS' POLENTA

Applewood Smoked Bacon, Medjool Dates, Sweet Corn, Jingle Bell Peppers,
Romaine Lettuce and Sour Cherry "Coulis"
30.

CRANBERRY BEAN & BASIL "ANOLINI"

Romano Beans, Sweet Carrots, Petite Squash,
"Minestrone" Sauce and "Olio Verde"
32.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Condensed Milk "Tuile," Concord Grape "Jelly," Peanut Granola,
Compressed Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Pickled Atlantic Coast Oyster, Chilled Cucumber "Vichyssoise" and Oyster Crackers
125.

SAUTÉED FILLET OF ROUGET BARBET

Saffron "Barbajuan," Romano Beans and Parsley Leaf Vinaigrette
36.

CHARCOAL GRILLED SALMON CREEK FARMS' PORK BELLY

"Pommes Purée," Matsutake Mushrooms,
Shishito Peppers and Lamborn Pea Tendrils
38.

"HOMARD AU VIN"

Butter Poached Nova Scotia Lobster
Heirloom Cherry Tomatoes, Sugar Snap Peas and Cauliflower Cream
40.

SNAKE RIVER FARMS' "CALOTTE DE BOEUF"

Summer Sausage, Petite Squash, Cerignola Olives,
Red Veined Arugula and "Sauce Gremolata"
46.

SERVICE INCLUDED