

per se

SALON MENU

August 18, 2015

COMPRESSED SUMMER MELON "TARTE"

Sugar Snap Peas, Greenmarket Radishes,
Hass Avocado and Shishito Pepper Yogurt
30.

CRANBERRY BEAN & BASIL "ANOLINI"

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cope's Corn "Tuile," Cucamelon, Bing Cherries,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Hobbs Shore's Bacon, Corn "Chowder,"
"Oyster Cracker" and Arrowleaf Spinach
125.

"CONFIT" FILLET OF ATLANTIC HALIBUT

Littleneck Clams, Country Bread "Panade," Melted King Richard Leeks,
Heirloom Tomatoes and Cranberry Bean "Nuage"
36.

THOMAS FARM'S PIGEON "PICATTA"

Chanterelle Mushrooms, Champagne Grapes,
Celery Branch and Verjus Gastrique
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Socca "Chip," Picholine Olive Tapenade,
Cocktail Artichokes and Za'atar Vinaigrette
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Pommes Sarladaise," Tokyo Turnips, Broccolini,
Lemon Thyme and "Sauce Soubise"
46.

SERVICE INCLUDED