

# per se

SALON MENU

August 19, 2015

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Compressed Radishes, Garden State Peaches, Ruby Beet,  
Marcona Almonds and Hass Avocado Purée  
30.

CRANBERRY BEAN & BASIL "ANOLINI"  
Romano Beans, Sweet Carrots, Petite Squash,  
"Minestrone" Sauce and "Olio Verde"  
32.

HEN EGG "CRÊPE"  
Koshihikari Rice, Cauliflower Cream, Caramelized Onions,  
Broccolini Florettes and New Zealand Spinach  
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Condensed Milk "Tuile," Concord Grape "Jelly," Peanut Granola,  
Belgian Endive and Aged Balsamic Vinegar  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Cauliflower Custard, Oyster "Nuage,"  
Sicilian Pistachios and Meyer Lemon  
125.

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"CONFIT" FILLET OF MEDITERRANEAN LUBINA  
Littleneck Clams, "Demi-Sec" Tomatoes,  
Cocktail Artichokes and "Salsa Verde"  
36.

THOMAS FARM'S PIGEON  
Hakurei Turnips, Bing Cherries, Flowering Watercress  
and "Sauce Mignonette"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Garlic "Pudding," Cranberry Beans,  
Parsley Shoots and "Pimentón" Vinaigrette  
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB  
Bluefoot Mushrooms, "Ratatouille,"  
Petite Basil and Black Olive Jus  
46.

MIYAZAKI WAGYU  
"Pommes Purée," Heirloom Carrots, Wilted Arrowleaf Spinach  
and Matsutake Mushroom Bouillon  
125.

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SERVICE INCLUDED