

per se

SALON MENU

August 20, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Cherry Belle Radishes, Weiser Farms' Melons, Ruby Beets,
Marcona Almonds and Hass Avocado Purée
30.

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

SQUASH BLOSSOM "TAMALE"
Matsutake Mushrooms, Corn Kernels, Spanish Capers
and Pine Nut Chutney
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Peanut Granola, Compressed Sour Plums, Hakurei Turnips,
Heirloom Sorrel and Greek Yogurt
Served with Toasted Brioche
40.

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

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Broccolini, Braised Pine Nuts,
Pickled Sultanas and Spanish Capers
36.

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ"
Salvatore Brooklyn Smoked Ricotta, Crispy Polenta,
Marinated Tomatoes and Hobbs Shore's Bacon Vinaigrette
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Cranberry Bean "Ravioli," Charred Shishito Peppers,
Yellow Corn Kernels, Frisée Lettuce and "Anchoïade"
40.

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

CHARCOAL GRILLED MIYAZAKI WAGYU
Chanterelle Mushrooms, Cocktail Artichokes,
Sweet Carrots and "Sauce Au Poivre"
125.

SERVICE INCLUDED