

per se

SALON MENU

August 22, 2015

SALAD OF GARDEN STATE PEACHES
Cherry Belle Radishes, Hass Avocado, English Walnuts,
Romaine Lettuce and Arugula
30.

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

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Cope's Corn "Tuile," Persian Cucumbers, Bing Cherries,
Belgian Endive and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Bluefin Tuna "Tartare," Pickled Hen Egg, Koshihikari Rice,
Haricots Verts and Matsutake Mushroom "Aioli"
125.

"CONFIT" FILLET OF MONTANA LAKE TROUT
Saffron "Crêpe," Fork Crushed Artichokes,
Heirloom Tomatoes and Picholine Olives
36.

WOLFE RANCH BOBWHITE QUAIL "PRESSÉ EN BRIOCHE"
Bluefoot Mushrooms, Champagne Grapes,
Celery Branch and Verjus Gastrique
38.

MAINE SEA SCALLOP "POÊLÉ"
Hobbs Shore's Bacon, "Oyster Crackers," Sugar Snap Peas,
Creamed Arrowleaf Spinach and Corn "Chowder"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"
"Pommes Sarladaise," Tokyo Turnips,
Broccolini and "Sauce Soubise"
46.

SIRLOIN OF MIYAZAKI WAGYU
Pickled Ramp "Tempura," Charred Shishito Peppers,
Sweet Carrots and Miso-Mustard Sauce
125.

SERVICE INCLUDED