

per se

SALON MENU

August 24, 2015

"RATATOUILLE"

Summer Squash, Fairy Tale Eggplant, Heirloom Tomatoes,
Niçoise Olives and Toasted Pine Nuts
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.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Cauliflower Florettes, Concord Grapes,
Marcona Almonds, Lucky Sorrel and Brown Butter Emulsion
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR

Island Creek Oysters, Matsutake Mushroom "Dumpling,"
Arrowleaf Spinach and Meyer Lemon
125.

"PAVÉ" OF ATLANTIC BLUEFIN TUNA

Ameraucana Hen Egg, Parmesan Phyllo "Crisp," Hass Avocado,
Red Radishes and Romaine Lettuce
36.

THOMAS FARM'S SQUAB "EN CRÉPINETTE"

Jimmy Nardello Peppers, Corn Kernels, Celery Branch
and Foie Gras Mignonette Jus
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Hakurei Turnips, French Leeks, Crispy Onion Rings
and Fig-Chocolate Sauce
40.

ELYSIAN FIELDS FARM'S LAMB

Chanterelle Mushrooms, Roasted Ruby Beets,
Broccolini and Purslane
46.

SIRLOIN OF MIYAZAKI WAGYU

Fork Crushed Potatoes, Thumbelina Carrots,
Artichoke "Chips" and Salsa Verde "Soubric"
125.

SERVICE INCLUDED