

per se

SALON MENU

August 25, 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,
French Breakfast Radishes and Romaine Lettuce
36.

THOMAS FARM'S SQUAB "EN CRÉPINETTE"

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

MAINE SEA SCALLOP

Hobbs Shore's Bacon, "Cassoulet" of Pole Beans, French Leeks
and "Crème de Noix de Saint-Jacques"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Hakurei Turnips, Sugar Snap Peas, Ground Cherries
and Caramelized Onion Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU

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

SERVICE INCLUDED