

per se

SALON MENU

August 28, 2015

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Fairy Tale Eggplant, Persian Cucumbers, Medjool Dates,
Red Veined Arugula and "Romesco"
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," Milk "Tuile," Hakurei Turnips,
Champagne Grapes, Sicilian Pistachios and Purslane
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Deviled Guinea Hen Egg, Applewood Smoked Bacon
and Ruby Beet Vinaigrette
125.

"CRÊPE DE FINES HERBES AU SAINT-PIERRE"
Squash Blossom Mousse, Sungold Tomatoes,
Haricots Verts and Niçoise Olives
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"
Sweet Corn Kernels, Sugar Snap Peas, Onion Blossoms,
Pea Tendrils and Hobbs Shore's Bacon "Blanquette"
38.

CHARCOAL GRILLED MAINE SEA SCALLOP
Cracked Rice "Porridge," Toasted Stonington Kelp, Mustard Cress
and Matsutake Mushroom "Hollandaise"
40.

ELYSIAN FIELDS FARM'S LAMB
New Crop Potatoes, Broccolini Florettes,
Cherry Belle Radishes and "Gremolata"
46.

SIRLOIN OF MIYAZAKI WAGYU
Horseradish Crème Fraîche Enriched Barley, New Zealand Spinach,
Cipollini Onion Rings and Guinness Stout Sauce
125.

SERVICE INCLUDED