

# per se

SALON MENU

August 29, 2015

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SALAD OF HEIRLOOM EGGPLANT  
"Panisse," Summer Squash, Toy Box Tomatoes,  
Toasted Pine Nuts and Petite Basil  
30.

CRANBERRY BEAN & BASIL "ANOLINI"  
Sweet Carrots, Petite Squash, Haricots Verts,  
"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  
Oat "Tuile," Garden State Peaches, Hakurei Turnips,  
Sicilian Pistachios and Frisée Lettuce  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Bluefin Tuna, Koshihikari Rice, Nori "Crêpe,"  
Matsutake Mushrooms and Hass Avocado  
125.

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"PAVÉ DE SAINT-PIERRE"  
Chanterelle Mushrooms, Yellow Corn Kernels,  
Cherry Belle Radishes and "Vin Jaune"  
36.

"COQ AU VIN"  
Hobbs Shore's Bacon, "Lentilles du Puy," Sweet Carrots,  
French Leeks and Flowering Watercress  
38.

CHARCOAL GRILLED NOVA SCOTIA LOBSTER  
Fork Crushed Potatoes, Shishito Peppers, Picholine Olives,  
Salsa Verde "Subric" and Artichoke "Mousseline"  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"  
Buttermilk Fried Bone Marrow, Roasted Cauliflower,  
Torpedo Shallots and Charred Lemon-Caper "Aioli"  
46.

"TARTARE" OF MIYAZAKI WAGYU  
Pretzel "Chip," Coin Onions, Persian Cucumbers,  
Cornichons and Smoked Hen Egg Yolk Vinaigrette  
50.

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SERVICE INCLUDED