

per se

SALON MENU

August 30, 2015

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Cope's Corn "Tuile," Garden State Peaches,
Hass Avocado and Red Veined Arugula
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.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Oat "Crisp," Bing Cherries, Hakurei Turnips,
Sicilian Pistachios and Frisée Lettuce
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Maine Sea Urchin, Hand Cut "Capellini," Applewood Smoked Bacon,
Sugar Snap Peas and "Clam Chowder"
125.

"CONFIT" FILLET OF TASMANIAN SEA TROUT
Heirloom Tomatoes, Caramelized Fennel,
Picholine Olives and "Billi Bi"
36.

"COQ AU VIN"
Chanterelle Mushrooms, Melted King Richard Leeks,
Sweet Carrots and Red Wine Vinegar Sauce
38.

GEORGES BANK SEA SCALLOP
Matsutake Mushrooms, Squash Blossoms, Coin Onions,
Crispy Young Ginger and Bonito "Consommé"
40.

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

CHARCOAL GRILLED MIYAZAKI WAGYU
Cocktail Artichokes, Marcona Almonds, Salsa Verde "Subric"
and Ají Dulce Pepper Vinaigrette
125.

SERVICE INCLUDED