

per se

SALON MENU

March 16, 2016

SALAD OF YUKON GOLD POTATOES
Crispy Quail Egg, Green Asparagus, Pickled Carrots,
Frisée Lettuce and "Gribiche"
32.

POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"
Brioche Melba, Violet Artichokes, Fava Beans
and Red Pepper "Pudding"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Meiwa Kumquats, Compressed Radishes, Pearson Farm's Pecans,
Celery Branch and Greek Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Littleneck Clam Chowder & Puff Pastry "Tartelette"
125.

"CONFIT" FILLET OF SCOTTISH SEA TROUT*
Peekytoe Crab "Panade," Wilted Arrowleaf Spinach,
Glazed Pearl Onions and "Gastrique Béarnaise"
36.

THOMAS FARM'S PIGEON*
Melted Belgian Endive, Honeycrisp Apples,
Pickled Sultanas and Red Ribbon Sorrel
38.

DEER ISLE MAINE SEA SCALLOP*
Poached Bluefoot Mushrooms, Tokyo Turnips,
English Pea Purée and Madeira Cream
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
Garbanzo Bean "Croquette," Charred Jingle Bell Peppers,
Caramelized Green Garlic and Meyer Lemon
46.

SERVICE INCLUDED