

per se

SALON MENU

March 27, 2016

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Ruby Beets "Confit," Salanova Lettuce,
English Walnuts and Meiwa Kumquats
32.

POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"

Brioche Melba, Violet Artichokes, Fava Beans
and Red Pepper "Pudding"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pink Muscat Grapes, California Pistachios,
Tokyo Turnips and Red Beet Pudding
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*

Soft Scrambled Ameraucana Hen Egg*,
Green Asparagus and Greek Bottarga
125.

SAUTÉED FILLET OF ATLANTIC BLACK BASS

Holland Peppers "en Escabèche," Cocktail Artichokes,
Picholine Olives and Charred Eggplant Aioli
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Roasted Cauliflower, Preserved Strawberries,
Green Almonds and Cherry Balsamic Vinaigrette
38.

"PEAS AND CARROTS"

Butter Poached Maine Lobster
Bluefoot Mushrooms and Sweet Carrot Emulsion
40.

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Sofrito-Braised Pole Beans, French Breakfast Radishes,
Hearts of Romaine Lettuce and Garlic Cream
46.

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness