

per se

SALON MENU

March 29, 2016

SALAD OF PERSIAN CUCUMBERS

"Feuille de Brick," Hass Avocado Purée, Pickled Pearl Onions,
Salanova Lettuce and Buttermilk Dressing
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

Pumpernickel "Tuile," Slow Roasted Beets, Santa Barbara Pistachios,
Ruby Grapefruit "Suprêmes" and Celery Branch Salad
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*

Maine Sea Urchin, Cauliflower "Royale," "Pommes Maxim's"
and Granny Smith Apples
125.

SAUTÉED FILLET OF LONG ISLAND BLACK BASS

Preserved Green Strawberries, Spring Garlic,
Petite Radishes and Scallion Vinaigrette
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

"Sofrito" Braised Pole Beans, Fairy Tale Eggplant,
Cocktail Artichokes and Cerignola Olives
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Forest Mushroom "Anolini," Glazed Sweet Carrots,
Fava Beans and Foie Gras-Madeira Emulsion
40.

ELYSIAN FIELDS FARM'S LAMB*

Tokyo Turnips, English Peas, Hadley Orchard's Medjool Dates,
Young Almonds and Meyer Lemon
46.

SERVICE INCLUDED