

per se

SALON MENU

April 19, 2016

GREEN ASPARAGUS "EN CROÛTE"
Fava Beans, Meiwa Kumquats, Piedmont Hazelnuts,
Cherry Belle Radishes and Black Truffle "Aioli"
32.

"MINESTRONE"
White Bean "Fagottini," Cocktail Artichokes
and Cerignola Olives
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Crispy Oats, Pickled Pudwill Farms' Blueberries,
Peanut Brittle, Ruby Beet Purée and Greek Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Crawfish "en Gelée," Crème Fraîche "Panna Cotta"
and Fines Herbes
125.

SAUTÉED FILLET OF ATLANTIC MONKFISH
Fingerling Potatoes, Morel Mushrooms, English Peas,
Smoked "Soubise" and "Sauce Bordelaise"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Pork Jowl "Madeleine," Holland Pepper Relish,
Sweet Garlic Cream and "Pimentón" Jus
38.

CHARCOAL GRILLED SCOTTISH LANGOUSTINES
Globe Artichokes, Wilted Ramps, Charred Eggplant Emulsion,
Picholine Olives and Meyer Lemon Vinaigrette
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"*
Swiss Chard "Subric," Caramelized Spring Garlic,
Persian Cucumbers and "Romesco"
46.

SERVICE INCLUDED

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