

per se

SALON MENU

May 21, 2016

COMPRESSED FROG HOLLOW FARM'S APRICOTS

Persian Cucumbers, Young Fennel,
Cherry Belle Radishes and Petite Mint
32.

SPRING ONION "AGNOLOTTI"

English Peas, New Zealand Spinach, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Spring Onions, Sicilian Pistachios,
Ruby Beets and Flowering Watercress
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sturgeon "Panna Cotta," Chive Blossoms
and Hass Avocado "Croustillant"
125.

CHARCOAL GRILLED PACIFIC YELLOWTAIL*

"Confit" Potatoes, Toasted Pine Nuts,
Sungold Tomatoes and Arugula Pesto
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Cocktail Artichokes, Spring Garlic, Caramelized Sunchoke
and "Sauce Périgourdine"
38.

DEER ISLE MAINE SEA SCALLOP

Almond "Panade," Cauliflower Purée,
Meyer Lemon and "Beurre Noisette"
40.

MARCHO FARMS' NATURE FED VEAL*

"Ris de Veau," Morel Mushrooms, Glazed Sweet Carrots,
Wilted Ramps and "Sauce Suprême"
46.

SERVICE INCLUDED