

per se

SALON MENU

May 24, 2016

CITRUS BRAISED FENNEL BULB

Salt Baked Kohlrabi, Piedmont Hazelnuts, Hass Avocado
and Young Ginger "Aigre-Doux"
32.

MASCARPONE ENRICHED ANSON MILLS' POLENTA

Soft Boiled Hen Egg*, Buttermilk Fried Morel Mushrooms
and "Crème de Champignons"
34.

SPRING ONION "AGNOLOTTI"

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*

"Pastrami" of Gulf Coast Cobia, "Pain de Campagne"
and Ruby Beet Marmalade
125.

SLOW COOKED HAMACHI BELLY*

Pea Tendrils, Finger Lime and Sweet Carrot Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Cracked Pearl Barley, Roasted Cauliflower Cream
and Pudwill Farm's Blueberries
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Toasted Almond "Panade," Broccolini Florettes,
Sunchoke Purée and Meyer Lemon
40.

SADDLE OF ELYSIAN FIELDS FARM'S LAMB*

Cèpe Mushrooms, Creamed Arrowleaf Spinach,
French Leeks and "Jus d'Agneau"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Fork Crushed Potatoes, Green Asparagus, Caramelized Green Garlic,
Onion Rings and Nasturtium Caper Jus
125.

SERVICE INCLUDED