

per se

SALON MENU

May 29, 2016

SALAD OF ROASTED CAULIFLOWER
Cerignola Olives, Haricots Verts, Marcona Almonds and "Romesco"
32.

MASCARPONE ENRICHED GEECHIE BOY MILL'S POLENTA
Soft Boiled Hen Egg*, Buttermilk Fried Morel Mushrooms
and "Crème de Champignons"
34.

SPRING ONION "AGNOLOTTI"
English Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Ruby Beets, Brooks Cherries, Sicilian Pistachios and Greek Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Hawaiian Abalone, Koshihikari Rice "Porridge,"
Toasted Pine Nuts and Chive Blossoms
125.

SLOW COOKED FILLET OF MAINE HALIBUT
Marinated Sungold Tomatoes, Caramelized Artichoke Purée,
Petite Basil and Za'atar Vinaigrette
36.

HERB ROASTED THOMAS FARM'S PIGEON*
Hakurei Turnips, Olallieberries, Pearson Farm's Pecans
and "Sauce Périgourdine"
38.

DEER ISLE MAINE SEA SCALLOP*
Parsley "Panade," Hearts of Romaine Lettuce,
French Leeks and "Caesar" Emulsion
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
"Pommes Purée," Glazed Sweet Carrots,
"Yorkshire Pudding" and "Steak Sauce"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Sunchoke "Rösti," Green Asparagus and Oregon Cèpe "Jus Gras"
125.

SERVICE INCLUDED