

per se

SALON MENU

June 12, 2016

SALAD OF SLOW BAKED RUBY BEETS

Garden State Peaches, Pearson Farm's Pecans,
Cherry Belle Radishes and Greek Yogurt
32.

SPRING ONION "AGNOLOTTI"

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marionberries, Sweet Corn Pudding,
French Leeks and Celery Branch Salad
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*

Hawaiian Abalone, Koshihikari Rice,
Toasted Pine Nuts and Chive Blossoms
125.

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Truffles
125.

MEDITERRANEAN LUBINA "AMANDINE"

Cauliflower Florettes, Spanish Capers and "Beurre Noisette"
36.

HERB ROASTED THOMAS FARM'S PIGEON

Frog Hollow Farm's Apricots, Hakurei Turnips
and English Walnut Vinaigrette
38.

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"

Morel Mushrooms, Glazed English Peas and Pickled Ramps
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Fork Crushed Fava Beans, Marinated Cherry Tomatoes
and Caramelized Green Garlic Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

"Pommes Purée," Roasted Spring Shallots,
Green Asparagus and "Sauce Bordelaise"
125.

SERVICE INCLUDED

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