

per se

SALON MENU

July 20, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
White Nectarines, Petite Fennel, Marcona Almonds
and Banyuls Vinegar Gastrique
32.

MASCARPONE ENRICHED SUNCHOKE "AGNOLOTTI"
Cocktail Artichokes, Parisian Carrots,
Pearl Onions and "Barigoule" Emulsion
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Pearson Farm's Peaches,
Candied Pecans and Celery Branch Salad
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
"Sashimi" of Japanese Medai, Compressed Melon
and Hass Avocado Mousse
125.

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
125.

"CONFIT" FILLET OF TASMANIAN SEA TROUT*
Icicle Radishes, Sunchoke Purée, Sicilian Pistachios
and "Beurre Noisette"
36.

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"
Chanterelle Mushroom "Ravioli," Roasted Shishito Peppers
and "Ragoût" of Brentwood Corn
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Marinated Tomatoes, Salanova Lettuces,
Garlic Scapes and "Caesar" Emulsion
40.

ELYSIAN FIELDS FARM'S LAMB*
Picholine Olive "Tapenade," Summer Squash,
Fairy Tale Eggplant and "Gremolata"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
"Pommes Rösti," Arrowleaf Spinach "Gratin," Glazed Young Carrots
and Bone Marrow Vinaigrette
125.

SERVICE INCLUDED

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