

per se

SALON MENU

July 29, 2016

SALAD OF GREENMARKET CUCUMBERS
Pine Nut "Bavarois," Eckerton Hill Farm's Tomatoes,
Petite Radishes and Meyer Lemon Relish
32.

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

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Phillips Farms' Blackberries, Piedmont Hazelnuts,
Hakurei Turnips and Greek Yogurt
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
Fluke "Tartare," Compressed Summer Melons, Champagne "Granité,"
Fresno Chiles and Marcona Almonds
125.

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

SAUTÉED FILLET OF ATLANTIC BLACK BASS
"Comté" Crisp, Granny Smith Apple "Fondant," Ruby Beets
and Whole Grain Mustard Emulsion
36.

SALMON CREEK FARMS' PORK JOWL "EN FEUILLE DE BRICK"
Hen Egg Purée, Pickled Pearl Onions,
Celery Branch and "Anchoïade"
38.

PACIFIC ABALONE
Bluefoot Mushrooms, Parisian Carrots,
Cauliflower Cream and Red Plum Gastrique
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
"Merguez," Shishito Peppers, Romano Beans, Garlic Scapes,
Wilted Swiss Chard and "Pimentón" Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Crispy Bone Marrow, Russet Potato "Gratin,"
Creamed Arrowleaf Spinach and "Sauce Bordelaise"
125.

SERVICE INCLUDED

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