

per se

SALON MENU

July 31, 2016

SQUIRE HILL FARM'S AMERAUCANA HEN EGG SALAD
Serrano Ham, Marinated Pole Beans, Shishito Peppers
and Sweet Corn Pudding
32.

"TARTELETTE" OF GREENMARKET SQUASH
Smoked Eggplant Ricotta, Marinated Tomatoes
and Garlic Scape "Tempura"
32.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Georgia Peaches, English Walnuts,
Celery Branch and Greek Yogurt
Served with Toasted Brioche
40.

"CONFIT" FILLET OF ATLANTIC HALIBUT
Crispy Spätzle, Horseradish Crème Fraîche,
Pickled Cucumbers and Ruby Beet Butter
36.

SALMON CREEK FARMS' PORK JOWL
"Pommes Duchesse," Hearts of Romaine Lettuce,
French Breakfast Radishes and "Sauce Périgourdine"
38.

NOVA SCOTIA LOBSTER "EN PERSILLADE"
Forest Mushrooms, Sugar Snap Peas and Bone Marrow Vinaigrette
40.

ELYSIAN FIELDS FARM'S LAMB*
"Courgette Farcie à la Merguez," Fairy Tale Eggplant,
Garlic Scapes and "Sauce Choron"
46.

SERVICE INCLUDED