per se

SALON MENU

February 28, 2016

SALAD OF HOLLAND WHITE ASPARAGUS
Honeycrisp Apples, Salanova Lettuce,
English Walnuts and Ruby Beet "Pudding"
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"
Brioche Melba, Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Oat "Lavash," Sour Cherry Gelée,
Marinated Fennel Bulb and Candied Pistachios
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Hamachi "Tartare," Quail Egg, Hass Avocado
and Pickled Coin Onions
125.

MEDITERRANEAN ROUGET "EN BRIOCHE"
Fork Crushed Potatoes, Meyer Lemon "Confit"
and Spanish Caper Cream
36.

THOMAS FARM'S PIGEON*
Pork Jowl "Tortellini," Caramelized Green Garlic,
Red Bell Peppers and Parsley Oil
38.

EGG BATTERED PACIFIC ABALONE
Broccolini Florettes, Bluefoot Mushrooms,
English Peas and "Mousseline Paloise"
40.

ELYSIAN FIELDS FARM'S LAMB*
Cocktail Artichokes, Glazed Cauliflower,
Romaine Lettuce and Moroccan Olive Purée
46.

SERVICE INCLUDED

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