

# per se

## SALON MENU

May 17, 2016

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### SALAD OF ROASTED BEETS

Persian Cucumbers, Young Almonds, Petite Radishes  
and Kendall Farms' Crème Fraîche  
32.

### GREEN ASPARAGUS "AGNOLOTTI"

Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"  
34.

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Preserved Green Strawberries,  
Pearson Farm's Pecans and Celery Branch Salad  
Served with Toasted Brioche  
40.

### TSAR IMPERIAL OSSETRA CAVIAR\*

Smoked Sturgeon "Rillettes," Everything Bagel and Snipped Chives  
125.

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### CHARCOAL GRILLED GULF COAST COBIA

Broccolini Florettes, Toasted Pine Nuts, Marinated Agretti  
and Meyer Lemon Vinaigrette  
36.

### SALMON CREEK FARMS' PORK JOWL

Cèpe Mushrooms, Hakurei Turnips and Olallieberry Jus  
38.

### DEER ISLE MAINE SEA SCALLOP\*

Glazed English Peas, "Mousseline Paloise" and Sweet Carrot Butter  
40.

### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

"Pommes Purée," Crispy Green Asparagus,  
Caramelized Ramps and Caper Sauce  
46.

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## SERVICE INCLUDED

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