

# per se

SALON MENU

May 25, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Roasted Ruby Beets, Persian Cucumbers and Hass Avocado  
32.

MASCARPONE ENRICHED ANSON MILLS' POLENTA  
Soft Boiled Hen Egg\*, Buttermilk Fried Morel Mushrooms  
and "Crème de Champignons"  
34.

SPRING ONION "AGNOLOTTI"  
English Peas, New Zealand Spinach, Crispy Shallots,  
Aged Comté and "Sauce Soubise"  
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Pearson Farm's Pecans, Bing Cherries,  
Celery Branch and Greek Yogurt  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Cauliflower "Panna Cotta," Oyster Glaze  
and Pickled Red Onions  
125.

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"FILET DE SAINT-PIERRE CONFIT"  
Morel Mushrooms, Wilted Ramps  
and Whole Grain Mustard "Beurre Blanc"  
36.

SALMON CREEK FARMS' PORK JOWL  
"Ragoût" of Pole Beans, Jingle Bell Peppers  
and "Pimentón" Jus  
38.

DEER ISLE MAINE SEA SCALLOP\*  
Melted Holland Leeks, English Peas  
and Foie Gras-Madeira Emulsion  
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"\*  
"Pommes Écrasées," Caramelized Spring Garlic,  
Green Asparagus and Nasturtium Caper Sauce  
46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
Arrowleaf Spinach "Gratin," Hakurei Turnips,  
Glazed Sweet Carrots and "Bordelaise"  
125.

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SERVICE INCLUDED