per se

SALON MENU

June 23, 2016

"SALADE D'ARTICHAUTS FARCIS"
Aged Parmesan, Gold Bar Squash,
Cerignola Olives and Arugula Leaves
32.

SWEET ONION "AGNOLOTTI"
English Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Bing Cherry "Gelée," Sugar Snap Peas, Pickled Brentwood Corn,
Pearson Farm's Pecans and Aged Balsamic Vinegar
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
Bluefin Tuna "Tartare," Persian Lime "Bavarois,"
Granny Smith Apples and Crispy Sunchokes
125.

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

MAINE HALIBUT "PICATTA"
Littleneck Clams, Sungold Tomatoes, Garlic Scape "Tempura,"
Broccoli Purée and Noilly Prat Emulsion
36.

THOMAS FARM'S PIGEON*
Royal Blenheim Apricots, Greenmarket Fennel Bulb
and Marcona Almonds
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
"Ris de Veau" Anolini, Slow Cooked Ruby Beets,
French Leeks and "Borscht"
40.

ELYSIAN FIELDS FARM'S LAMB*
"Panisse" Croûtons, Cauliflower Florettes,
Jingle Bell Peppers and Nasturtium Caper Jus
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Russet Potato "Rösti," Green Asparagus
and "Champignons Sauvages"
125.

SERVICE INCLUDED

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