per se

SALON MENU

July 15, 2016

SALAD OF NORWICH MEADOWS FARM'S CARROTS
Cocktail Artichokes, Medjool Dates, Sicilian Pistachios
and Za'atar-Scented Yogurt
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Georgia Peaches, Pearson Farm's Pecans,
Pickled Celery and Whole Grain Mustard
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
"Sashimi" of Japanese Medai, Hawaiian Hearts of Peach Palm,
Petite Cucumbers and Hass Avocado Mousse
125.

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"
Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
125.

"PASTRAMI" OF ATLANTIC BLUEFIN TUNA*
per se Coleslaw, Caraway "Melba"
and Thousand Island Gastrique
36.

LIBERTY FARM'S PEKIN DUCK BREAST*
Roasted Fennel Bulb, Hakurei Turnips, Concord Grapes
and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Marinated Young Beets, Salanova Lettuces,
English Pea Purée and "Beurre au Raifort"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Sweetbread "Anolini," Cauliflower Florettes, Marcona Almonds,
Bluefoot Mushrooms and Brown Butter Emulsion
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Bone Marrow Custard, Broccoli Rabe, French Breakfast Radishes
and Szechuan Peppercorn "Mignonnette"
125.

SERVICE INCLUDED

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