

# per se

## SALON MENU

July 17, 2015

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SALAD OF SLOW BAKED HEIRLOOM CARROTS  
Crispy Phyllo, Forest Mushrooms "à la Grecque,"  
Marcona Almonds and English Pea Purée  
30.

SWEET CORN "ANOLINI"  
Crispy Quinoa, Meyer Lemon "Condiment,"  
Tuscan Kale and "Beurre Rouge"  
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Port Wine Poached Figs, Petite Onions,  
Sicilian Pistachios and Sorrel  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR  
Squire Hill Farm's Hen Egg "Crêpe," "Pommes Soufflées"  
and New Zealand Spinach  
125.

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"  
with Shaved Australian Black Winter Truffles,  
Celery Mousse and "Parmigiano-Reggiano"  
125.

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CHARCOAL GRILLED BIGEYE TUNA  
Greenmarket Squash, Meyer Lemon "Confit,"  
Charred Eggplant "Aioli" and "Chimichurri"  
36.

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL  
Sweet Corn "Pudding," Pickled Huckleberries, Pearson Farm's Pecans,  
Glazed Celery Branch and "Sauce Périgourdine"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Aged Parmesan, "Sofrito" Braised Romano Beans,  
Garlic Scapes and Parsley Shoots  
40.

ELYSIAN FIELDS FARM'S LAMB  
Marinated Tomatoes, Persian Cucumbers,  
Jingle Bell Peppers and Black Olive Jus  
46.

MIYAZAKI WAGYU  
Compressed Radishes, Shishito Peppers,  
Hass Avocado and Roasted Plum "Consommé"  
125.

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SERVICE INCLUDED