

# per se

## SALON MENU

March 6, 2016

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SALAD OF VIOLET ARTICHOKEs  
per se Ricotta, English Peas, Meiwa Kumquats,  
Compressed Radishes and Mint Infused Olive Oil  
32.

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"  
Brioche Melba, Chestnut "Confit," Thompson Grapes  
and "Sauce Vin Jaune"  
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Oat "Tuile," Slow Baked Forono Beets,  
Honeycrisp Apples and Pearson Farm's Pecans  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Avocado "Croustillant," Petite Onions  
and Toasted Pistachios  
125.

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"PAVÉ" OF ATLANTIC STRIPED BASS  
Holland Peppers "en Escabeche," Hearts of Romaine Lettuce,  
Green Garlic and Littleneck Clam Vinaigrette  
36.

CHARCOAL GRILLED KUROBUTA PORK JOWL  
Turnip Cream, Fava Beans, Poached Rhubarb  
and Applewood Smoked Bacon Gastrique  
38.

DEER ISLE SEA SCALLOP\*  
"Pommes Rissolées," King Trumpet Mushrooms,  
Glazed Carrots and "Sauce Charcutière"  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Foie Gras Custard, Glazed Pearl Onions, Wilted Spinach  
and "Sauce Périgourdine"  
46.

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SERVICE INCLUDED

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