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## SALON MENU

March 17, 2016

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### SALAD OF PRESERVED GREEN STRAWBERRIES

Crispy Oats, Ginger "Panna Cotta," Ruby Beets,  
Compressed Chicories and Aged Balsamic Vinegar  
32.

### POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"

Brioche Melba, Violet Artichokes, Fava Beans  
and Red Pepper "Pudding"  
34.

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," California Rhubarb, Celery Branch,  
Candied Orange and Greek Yogurt  
Served with Toasted Brioche  
40.

### TSAR IMPERIAL OSSETRA CAVIAR\*

Maine Sea Urchin & Littleneck Clam Chowder  
and Puff Pastry "Tartelette"  
125.

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### SCOTTISH SEA TROUT\*

"Palette d'Ail Doux," Fennel Tapenade,  
Petite Basil and "Bouillabaisse"  
36.

### THOMAS FARM'S PIGEON "EN CRÉPINETTE"\*

Melted Belgian Endive, Honeycrisp Apples, Pickled Sultanas,  
Toasted Almonds and Red Ribbon Sorrel  
38.

### BUTTER POACHED NOVA SCOTIA LOBSTER

Peekytoe Crab "Panade," Bluefoot Mushrooms, Green Asparagus,  
French Breakfast Radishes and "Gastrique Béarnaise"  
40.

### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB\*

Garbanzo Bean "Croquette," Charred Jingle Bell Peppers,  
Meyer Lemon and Lamb Jus  
46.

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## SERVICE INCLUDED

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