

# per se

SALON MENU

May 16, 2016

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SALAD OF ROASTED BEETS

Persian Cucumbers, Young Almonds, Petite Radishes  
and Kendall Farms' Crème Fraîche

32.

GREEN ASPARAGUS "AGNOLOTTI"

Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"

34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Harry's Berries' Strawberries,  
Pearson Farm's Pecans and Celery Branch Salad  
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR\*

Hamachi "Tartare," Frog Hollow Farm's Apricots,  
Agretti and Toasted Pine Nut Vinaigrette

125.

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"CONFIT" FILLET OF MAINE HALIBUT

Broccoli "Panade," Hobbs Shore's Bacon, Fava Beans,  
Meyer Lemon and "Soubise"

36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Cèpe Mushrooms, Hakurei Turnips and Olallieberry Jus

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Glazed English Peas, "Mousseline Paloise" and Sweet Carrot Butter

40.

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"\*

"Pommes Purée," Crispy Green Asparagus,  
Caramelized Ramps and Caper Sauce

46.

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SERVICE INCLUDED