

# per se

SALON MENU

May 20, 2016

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COMPRESSED FROG HOLLOW FARM'S APRICOTS

Persian Cucumbers, Young Fennel,  
Cherry Belle Radishes and Petite Mint

32.

SPRING ONION "AGNOLOTTI"

English Peas, New Zealand Spinach, Crispy Shallots,  
Aged Comté and "Sauce Soubise"

34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Marinated Spring Onions,  
Sicilian Pistachios and Flowering Watercress  
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR\*

Smoked Sturgeon "Panna Cotta,"  
Hass Avocado "Croustillant" and Chive Blossoms

125.

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"CONFIT" FILLET OF TASMANIAN SEA TROUT

Globe Artichokes, Black Olive Purée  
and Red Veined Arugula

36.

SALMON CREEK FARMS' PORK BELLY

Charred Romano Beans, Toasted Country Bread  
and "Pimentón" Jus

38.

DEER ISLE MAINE SEA SCALLOP\*

Glazed English Peas, Morel Mushrooms, Brooks Cherries  
and Hobbs Shore's Bacon Gastrique

40.

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

Broccolini Florettes, Meyer Lemon, Cauliflower Purée  
and Caper-Brown Butter Emulsion

46.

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SERVICE INCLUDED