

# per se

SALON MENU

May 23, 2016

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"BAVAROIS" OF YOUNG COCONUT  
Yogurt "Tuile," Persian Cucumbers, Sweet Carrots,  
Spiced Cashews and Ginger "Aigre-Doux"  
32.

SPRING ONION "AGNOLOTTI"  
English Peas, New Zealand Spinach, Crispy Shallots,  
Aged Comté and "Sauce Soubise"  
34.

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Roasted Chioggia Beets, Brooks Cherries and Sicilian Pistachios  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Sunchoke "Panna Cotta," Oyster Glaze  
and Finger Lime Vinaigrette  
125.

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CHARCOAL GRILLED GULF COAST COBIA  
Petite Radishes, Toasted Pine Nuts,  
Marinated Agretti and Meyer Lemon  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Melted Holland Leeks, Fava Beans and Pudwill Farm's Blueberries  
38.

"BOUDIN" OF WILD SCOTTISH LANGOUSTINES  
Hobbs Shore's Bacon, English Peas,  
Romaine Lettuce and "Sauce Bordelaise"  
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"\*  
Fork Crushed Potatoes, Green Asparagus, Caramelized Green Garlic,  
Onion Rings and Nasturtium Caper Jus  
46.

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SERVICE INCLUDED