

# per se

SALON MENU

May 27, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Compressed Sunchokes, Granny Smith Apples  
and Persian Cucumbers  
32.

MASCARPONE ENRICHED GEECHIE BOY MILL'S POLENTA  
Soft Boiled Hen Egg\*, Buttermilk Fried Morel Mushrooms  
and "Crème de Champignons"  
34.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Bing Cherry "Consommé," Pearson Farm's Pecans,  
Celery Branch and Greek Yogurt  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Lobster "en Gelée," Cauliflower "Panna Cotta"  
and Brioche Croûtons  
125.

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"CONFIT" FILLET OF MAINE HALIBUT  
English Peas, "Soubise," Romaine Lettuce  
and Australian Black Truffles  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Glazed Fava Beans, Wilted Ramps  
and Pudwill Farm's Blueberries  
38.

DEER ISLE MAINE SEA SCALLOP\*  
Buttermilk Fried Morel Mushrooms, Hard Boiled Hen Egg,  
Green Asparagus and French Pickle Sauce  
40.

ELYSIAN FIELDS FARM'S LAMB\*  
Hakurei Turnips, French Leeks,  
Sweet Carrots and "Sauce Navarin"  
46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
"Pommes Purée," Wilted Arrowleaf Spinach,  
Pickled Red Onion Rings and "Bordelaise"  
125.

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SERVICE INCLUDED