

# per se

## SALON MENU

June 19, 2016

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SALAD OF ROASTED BEETS  
Preserved Strawberries, Sicilian Pistachios,  
Crispy Oats and Red Ribbon Sorrel  
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Compressed Black Cherries, Marinated Fennel Bulb,  
Piedmont Hazelnuts and Greek Yogurt  
Served with Toasted Brioche  
40.

ROYAL KALUGA CAVIAR\*  
Citrus Cured Sea Trout, Horseradish "Panna Cotta,"  
Pumpernickel "Croûtons" and Pickled Pearl Onions  
125.

HAND CUT "TAGLIATELLE"  
"Parmigiano-Reggiano" and Shaved Australian Black Truffles  
125.

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"PAVÉ" OF ATLANTIC BLUEFIN TUNA\*  
Royal Blenheim Apricots, Celery Branch Salad  
and Smoked Soy Bean Purée  
36.

SALMON CREEK FARMS' PORK JOWL  
Santa Rosa Plums, Hakurei Turnips and Pearson Farm's Pecans  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Sungold Tomatoes, French Breakfast Radishes,  
English Cucumbers and Noilly Prat Emulsion  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Morel Mushrooms, English Peas and Glazed Sweet Carrots  
46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
"Dégustation de Pommes de Terre" and Creamed Broccoli Rabe  
125.

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SERVICE INCLUDED

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