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## SALON MENU

July 7, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Toasted Pine Nuts, Persian Cucumbers, Shishito Peppers  
and Compressed Summer Melons  
32.

MASCARPONE ENRICHED SUNCHOKES "AGNOLOTTI"  
Carmellini Beans, Cocktail Artichokes, Parisian Carrots,  
Pearl Onions and "Barigoule" Emulsion  
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Pudwill Farms' Blueberries, Sunchoke "Confit" and Buttermilk Purée  
Served with Toasted Brioche  
40.

ROYAL KALUGA CAVIAR\*  
Bone Marrow Custard, "Pain de Campagne" Melba  
and Watercress "Pudding"  
125.

HAND CUT "TAGLIATELLE"  
"Ris de Veau," "Parmigiano-Reggiano"  
and Shaved Australian Black Winter Truffles  
125.

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SAUTÉED FILLET OF MEDITERRANEAN LUBINA  
"Ecrasé d'Artichauts," Charred Romano Beans and "Salsa Verde"  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Broccoli "Gratin," Norwich Meadows Farm's Turnips  
and "Sauce Périgourdine"  
38.

"BEETS AND LEEKS"  
Butter Poached Nova Scotia Lobster  
"Pommes Maxim," Melted Holland Leeks  
and Ruby Beet Butter  
40.

ELYSIAN FIELDS FARM'S LAMB\*  
"Caponata," Summer Squash, Black Olive Purée  
and Salanova Lettuces  
46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
English Pea "Tortellini," Glazed Sweet Carrots,  
Snow Peas and "Sauce Bordelaise"  
125.

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SERVICE INCLUDED