per se

SALON MENU

April 8, 2016

CARAMELIZED ONION "PAIN PERDU"
Hawaiian Hearts of Peach Palm, Belgian Endive, Hadley Orchard's Medjool Dates,
Meiwa Kumquats and Madras Curry-Scented Yogurt
32.

"MINESTRONE"
White Bean "Fagottini," Cocktail Artichokes
and Cerignola Olives
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Granny Smith Apples and Burgundy Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Santa Barbara Sea Urchin, Pickled Pearl Onions, Celery Branch,
"Gribiche" and Buttermilk Dressing
125.

"CONFIT" FILLET OF FLORIDA RED SNAPPER
Cauliflower Florettes, Green Almonds,
Pole Beans and Meyer Lemon Vinaigrette
36.

CHARCOAL GRILLED SALMON CREEK FARMS' PORK JOWL
Broccoli Purée, Glazed Sweet Carrots,
Wilted Ramps and Mignonette Jus
38.

PACIFIC ABALONE "POÊLÉE"
Cracked Pearl Barley, Green Tomato Relish,
Braised Swiss Chard and Red Wine Vinegar Sauce
40.

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*
"Petit Salé," Forest Mushroom "Tortellini," English Peas,
Green Asparagus and "Sauce Bordelaise"
46.

SERVICE INCLUDED

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