per se

SALON MENU

April 14, 2016

GLOBE ARTICHOKE SALAD
Jingle Bell Peppers, French Breakfast Radishes,
Niçoise Olives and Hearts of Romaine Lettuce
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Crispy Oats, Slow Baked Golden Beets,
English Walnuts and Greek Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Scottish Langoustine "Carpaccio" & Horseradish Crème Fraîche
125.

ATLANTIC HALIBUT "EN PICATTA"
Hakurei Turnips, Caramelized Ramps,
Green Almonds and English Pea Purée
36.

THOMAS FARM'S PIGEON*
Cauliflower Florettes, Meiwa Kumquats,
California Pistachios and "Sauce Bigarade"
38.

CHARCOAL GRILLED GEORGES BANK SEA SCALLOP*
Sacramento Delta Asparagus, Morel Mushrooms
and Sweet Carrot Butter
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"*
"Ragoût" of Pole Beans, "Pommes Maxim's," San Marzano Tomato Marmalade
and Hobbs Shore's Bacon Gastrique
46.

SERVICE INCLUDED

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