per se

SALON MENU

April 15, 2016

GLOBE ARTICHOKE SALAD
Jingle Bell Peppers, Cherry Bomb 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
Pickled Ramps, Sequoia Cherries, Candied Pecans,
Frisée Lettuce and Cherry Balsamic Vinegar
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Walleye Pike "Tartelette" and Toasted Almond "Panade"
125.

ATLANTIC HALIBUT "CONFIT"
Cornbread Fried Morel Mushrooms, Spring Shallots,
Creamed Pea Shoots and "Sauce Bordelaise"
36.

LIBERTY FARM'S PEKIN DUCK BREAST*
Cauliflower Florettes, Meiwa Kumquats,
California Pistachios and "Sauce Bigarade"
38.

CHARCOAL GRILLED PACIFIC ABALONE
Sacramento Delta Asparagus, Green Tomato "Chow Chow,"
Honeycrisp Apples, Caramelized Leeks, Tatsoi and "Borscht"
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"*
"Ragoût" of Pole Beans, "Pommes Maxim's,"
"Romesco" and Whole Grain Mustard
46.

SERVICE INCLUDED

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