per se

SALON MENU

April 28, 2016

GRILLED HOLLAND WHITE ASPARAGUS
Sunny Side Up Quail Egg*, Cherry Belle Radishes, English Pea Purée
and Hobbs Shore's Bacon Vinaigrette
32.

CARAMELIZED ARTICHOKE "FAGOTTINI"
Cerignola Olives, Spring Garlic and "Minestrone" Butter
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Green Asparagus, Charred Pearl Onions, Toasted Hazelnuts
and Thousand Island Gastrique
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
California Pistachios, Hass Avocado and Preserved Ginger
125.

PAN ROASTED MEDITERRANEAN TURBOT
Pumpernickel "Blini," Persian Cucumbers, Ruby Beet Butter
and Horseradish Crème Fraîche
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
"Ragoût" of Cranberry Beans, Wilted Ramps and "Gremolata"
38.

CHARCOAL GRILLED PACIFIC ABALONE
Meiwa Kumquats, Caramelized Spring Garlic,
Moroccan Olive Purée and "Pipérade"
40.

ELYSIAN FIELDS FARM'S LAMB*
Ricotta "Tortellini," Fairytale Eggplant, Artichoke Chips,
Young Almonds and "Jus d'Agneau"
46.

SERVICE INCLUDED

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