per se

SALON MENU

April 30, 2016

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Muscat Grapes, Marinated Fennel, Piedmont Hazelnuts
and Black Truffle "Aigre Doux"
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Sequoia Cherries, Hakurei Turnips, Celery Branch Salad,
Candied Pecans and Preserved Black Winter Truffle
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Persian Cucumbers, Forono Beets, Hass Avocado
and Smoked Kendall Farms' Crème Fraîche
125.

"PAVÉ" OF MEDITERRANEAN LUBINA
"Pommes Purée," French Breakfast Radishes,
English Peas and "Sauce Laitue"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
per se Ricotta "Tortellini," Cocktail Artichokes,
Haricots Verts and Meyer Lemon Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Green Asparagus, Morel Mushrooms, Wilted Ramps
and "Consommé au Vin Jaune"
40.

SNAKE RIVER FARMS' KUROBUTA PORK LOIN
Wrapped in Applewood Smoked Bacon
Holland White Asparagus, Sicilian Pistachios,
Red Watercress and Poached Blueberries
46.

SERVICE INCLUDED

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