per se

SALON MENU

May 9, 2016

HAWAIIAN HEARTS OF PALM "BAVAROIS"
Petite Radishes, Persian Cucumbers, Young Almonds
and Finger Lime Vinaigrette
32.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Granny Smith Apple Relish,
Pickled Mustard Seeds and Spiced Pecans
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Peekytoe Crab, "Feuille de Brick," Romaine Lettuce
and Green Goddess Dressing
125.

SAUTÉED FILLET OF ATLANTIC COD
Sacramento Delta Asparagus, Wilted Ramps
and Meyer Lemon Emulsion
36.

SALMON CREEK FARMS' PORK BELLY
"Barbajuan," Caramelized Green Garlic, Pearl Onions
and "Pommes Écrasées"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Cocktail Artichokes, Cerignola Olives, Jingle Bell Peppers
and Spicy Tomato Broth
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Parmesan Braised Celtuce, Cauliflower Florettes and "Gremolata"
46.

SERVICE INCLUDED

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