

per se

SALON MENU

May 14, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Ruby Beets, Piedmont Hazelnuts, Pickled Ramps
and Hass Avocado Purée
32.

GREEN ASPARAGUS "AGNOLOTTI"
Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"
34.

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Milk "Tuile," Harry's Berries' Strawberries,
Pearson Farm's Pecans and Celery Branch Salad
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Sea Scallop "Tartare," Persian Cucumbers, Petite Radishes,
Young Almonds and Kendall Farms' Crème Fraîche
125.

CHARCOAL GRILLED PACIFIC YELLOWTAIL*
Marinated Sungold Tomatoes, Hakurei Turnips
and Scallion "Vierge"
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"
Yukon Gold Potatoes, Morel Mushrooms,
Sweet Carrots and Madeira Emulsion
38.

HAWAIIAN ABALONE "EN PICATTA"
Hobbs Shore's Bacon, Glazed English Peas, Spring Onions,
"Soubise," Romaine Lettuce and "Sauce Bordelaise"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Marinated Romano Beans, Caramelized Green Garlic
and Greenmarket Broccoli
46.

SERVICE INCLUDED