

# per se

SALON MENU

May 15, 2016

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CHARCOAL GRILLED PERSIAN CUCUMBER  
Fairy Tale Eggplant, Moroccan Olives, Young Almonds,  
Meyer Lemon and "Romesco"  
32.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
"Assaisonné au Confit de Canard," Poached Rhubarb, Forono Beets,  
English Walnuts and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Smoked Hamachi "Rillettes," Hawaiian Hearts of Peach Palm  
and Hass Avocado Purée  
125.

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SLOW COOKED FILLET OF CALIFORNIA STURGEON  
"Ris de Veau," Sacramento Delta Green Asparagus, Wilted Ramps  
and Whole Grain Mustard Emulsion  
36.

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"  
Morel Mushrooms, Spring Onions, Pearson Farm's Pecans  
and "Beurre Noisette"  
38.

DEER ISLE MAINE SEA SCALLOP\*  
Greenmarket Broccolini, Cherry Belle Radishes,  
Aged Parmesan and "Caesar" Dressing  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
"Pommes Purée," Wilted Arrowleaf Spinach,  
Thumbelina Carrots and "Steak Sauce"  
46.

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SERVICE INCLUDED