per se

SALON MENU

May 19, 2016

CHARCOAL GRILLED FENNEL BULB
Aged Parmesan, Jingle Bell Peppers, Toasted Pine Nuts,
Meyer Lemon and "Romesco"
32.

GREEN ASPARAGUS "AGNOLOTTI"
Morel Mushrooms, Wilted Ramps and "Blanquette de Champignons"
34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Pickled Pearl Onions,
Cornichon Relish and Burgundy Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Hen Egg Custard, Hobbs Shore's Bacon,
Watercress "Potage" and Chive Blossoms
125.

"PAVÉ" OF MEDITERRANEAN TURBOT
Morel Mushrooms, Emerald Lettuce
and "Crème de Champignons"
36.

SALMON CREEK FARMS' PORK JOWL
"Pommes Duchesse," Green Asparagus,
Brooks Cherries and "Sauce Périgourdine"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Frog Hollow Farm's Apricots, Broccolini Florettes,
Toasted Almonds and "Beurre Noisette"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Charred Romano Beans, Moroccan Olives,
Sicilian Pistachios and Garlic "Pudding"
46.

SERVICE INCLUDED

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