

per se

SALON MENU

May 20, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Harry's Berries' Strawberries, Celery Branch
and Cherry Leaf Vinaigrette
32.

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

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Roasted Chioggia Beets, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Smoked Sturgeon "Rillettes," Everything Bagel and Snipped Chives
125.

"PAVÉ" OF MEDITERRANEAN TURBOT
Broccolini Florettes, Toasted Pine Nuts, Marinated Agretti
and Meyer Lemon "Aigre-Doux"
36.

SALMON CREEK FARMS' PORK JOWL
"Pommes Duchesse," English Peas, Caramelized Green Garlic,
Romaine Lettuce and "Soubise"
38.

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"
Morel Mushrooms, Sacramento Delta Asparagus,
Parsley Shoots and "Sauce Vin Jaune"
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Braised Fennel Bulb, Cherry Belle Radishes,
Wilted Ramps and Mizuna
46.

SERVICE INCLUDED