

per se

SALON MENU

May 21, 2016

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

SPRING ONION "AGNOLOTTI"
English Peas, New Zealand Spinach, Crispy Shallots,
Aged Comté and "Sauce Soubise"
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*
Nova Scotia Lobster "en Gelée," Cauliflower "Panna Cotta"
and Brioche Melba
125.

"PAVÉ" OF MEDITERRANEAN TURBOT
Sacramento Delta Asparagus, Glazed Sweet Carrots
and Foie Gras Emulsion
36.

THOMAS FARMS' PIGEON BREAST
Melted Holland Leeks, Wilted Ramps and Pudwill Farm's Blueberries
38.

CHARCOAL GRILLED PACIFIC ABALONE
Morel Mushrooms, English Peas, Romaine Lettuce
and "Sauce Bordelaise"
40.

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
"Pommes Écrasées," Caramelized Green Garlic
and Pickled Pearl Onions
46.

SERVICE INCLUDED