

per se

SALON MENU

May 22, 2016

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Hadley Orchard's Medjool Dates, Compressed Radishes,
Pea Tendrils and Young Coconut Gelée
32.

SPRING ONION "AGNOLOTTI"
English Peas, New Zealand Spinach, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Chioggia Beets, Boysenberries, Sicilian Pistachios and Flowering Watercress
Served with Toasted Brioche 40.

TSAR IMPERIAL OSSETRA CAVIAR*
Smoked Hamachi Collar, Chive Blossoms
and Hass Avocado Purée
125.

PAN ROASTED ATLANTIC MONKFISH
Wrapped in Applewood Smoked Bacon
Morel Mushrooms, Green Asparagus
and "Crème de Champignons"
36.

SALMON CREEK FARMS' PORK JOWL
Cocktail Artichokes, Pickled Ramps, Caramelized Sunchoke
and "Sauce Périgourdine"
38.

"BOUDIN" OF WILD SCOTTISH LANGOUSTINE
Haricots Verts, Cerignola Olives, Meyer Lemon
and Red Veined Arugula
40.

RIB-EYE OF MARCHO FARMS' NATURE FED VEAL*
"Ris de Veau," Potato "Rösti," Caramelized Spring Onions,
Glazed Sweet Carrots and Red Wine Vinegar Jus
46.

SERVICE INCLUDED