per se

SALON MENU

July 17, 2016

SALAD OF NORWICH MEADOWS FARM'S BEETS
Marble Potatoes, Cherry Belle Radishes,
Frisée Lettuce and Hen Egg Purée
32.

MASCARPONE ENRICHED SUNCHOKE "AGNOLOTTI"
Cocktail Artichokes, Parisian Carrots,
Pearl Onions and "Barigoule" Emulsion
34.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Thomcord Grapes, English Walnuts, Petite Fennel
and Pink Peppercorn "Mignonette"
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*
Cauliflower "Panna Cotta," Compressed Cucumbers,
Hass Avocado and Yuzu "Gelée"
125.

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"
Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
125.

MEDITERRANEAN ROUGET "EN ESCABECHE"
"Pain de Campagne," Parsley Salad and Serrano Ham Vinaigrette
36.

SALMON CREEK FARMS' PORK JOWL
"Cassoulet" of Summer Pole Beans, Brentwood Corn Pudding
and "Sauce Blanquette"
38.

PACIFIC ABALONE "POÊLÉE"
"Pipérade," Fairytale Eggplant, Summer Squash
and Moroccan Olive Emulsion
40.

ELYSIAN FIELDS FARM'S LAMB CHOP*
Sweetbread "Tortellini," French Leeks, Morel Mushrooms
and "Crème de Champignons"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
"Pommes Rösti," Pickled Purplette Onions,
Broccoli Rabe and "Sauce Bordelaise"
125.

SERVICE INCLUDED

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