

per se

SALON MENU

July 10, 2015

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Hass Avocado "Croustillant," Greenmarket Tomatoes
and Charred Jalapeño Pepper Vinaigrette
30.

FOREST MUSHROOM "ANOLINI"
Arrowleaf Spinach, Marcona Almonds,
Nasturtium Capers and "Gremolata"
32.

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Pumpernickel "Tuile," Green Asparagus,
White Nectarines and Celery "Ribbons"
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Cured Pacific Medai, Soy Bean "Tofu," Compressed Cucumbers,
Sour Plums and Crispy Young Ginger
125.

"CARNAROLI RISOTTO BIOLOGICO"
Shaved Australian Black Winter Truffles
and "Parmigiano-Reggiano"
125.

"PAVÉ" OF BLACK BASS
Summer Pole Beans, Pickled Ramps, Romaine Lettuce
and Whole Grain Mustard Emulsion
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Heirloom Beets, Sicilian Pistachios,
Turnip Cream and "Sauce Périgourdine"
38.

GEORGES BANK SEA SCALLOP
Fresh Chickpea "Hummus," Fairy Tale Eggplant,
Garlic Scapes and Meyer Lemon
40.

ELYSIAN FIELDS FARM'S LAMB
Fork Crushed Potatoes, Chanterelle Mushrooms,
French Leeks and Oregon Huckleberries
46.

CHARCOAL GRILLED MIYAZAKI WAGYU
Ameraucana Hen Egg, DeNoble Farms' Purple Artichokes,
Marcona Almonds and "Chimichurri"
125.

SERVICE INCLUDED