

per se

SALON MENU

March 25, 2016

GREEN ASPARAGUS "EN FEUILLE DE BRICK"

Satsuma Mandarins, French Breakfast Radishes,
Piedmont Hazelnuts and Black Winter Truffle "Aioli"
32.

POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"

Brioche Melba, Violet Artichokes, Fava Beans
and Red Pepper "Pudding"
34.

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Michigan Sour Cherries, Pearl Onions, Toasted Pistachios
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*

Smoked Sea Trout, Poppy Seed Crumble, Phyllo Crisp,
Romaine Lettuce and Meyer Lemon Coulis
125.

CHARCOAL GRILLED PACIFIC HAMACHI

Preserved Green Strawberries, Granny Smith Apples, Persian Cucumbers,
Marcona Almonds and Pickled Mustard Seed Vinaigrette
36.

SALMON CREEK FARMS' PORK BELLY

Quail Egg*, Romesco "Crêpe," Celery Purée, Holland Pepper Relish,
Celery Branch Salad and "Sauce Pimentón"
38.

"CONFIT" OF HAWAIIAN ABALONE

"Barigoule Panade," Cocktail Artichokes, Glazed Sweet Carrots
and Caramelized Green Garlic
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Yukon Gold Potatoes, Braised Swiss Chard, Ruby Beets,
Garlic Chips and "Borscht"
46.

SERVICE INCLUDED

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