

# per se

## SALON MENU

March 30, 2016

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SACRAMENTO DELTA GREEN ASPARAGUS  
"Confit" Potatoes, French Breakfast Radishes,  
Mustard Cress and Hen Egg Emulsion  
32.

POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"  
Brioche Melba, Violet Artichokes, Fava Beans  
and Red Pepper "Pudding"  
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Marinated Celery Branch, California Pistachios,  
Pink Muscat Grapes and Greek Yogurt  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Soft Scrambled Ameraucana Hen Egg and Greek Bottarga  
125.

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PAN ROASTED ATLANTIC MONKFISH  
Wrapped in Applewood Smoked Bacon  
Wild Ramps, Oregon Cèpes, Tokyo Turnips  
and "Sauce Bordelaise"  
36.

THOMAS FARM'S PIGEON\*  
Smoked Carrot Purée, Sugar Snap Peas,  
Spring Garlic and "Gastrique Paloise"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Melted Belgian Endive, Honeycrisp Apples,  
Green Almonds and Vadouvan Curry  
40.

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"\*  
Garbanzo Bean "Croquette," Jingle Bell Peppers,  
Grilled Cucumbers and Meyer Lemon  
46.

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SERVICE INCLUDED