per se

SALON MENU

April 8, 2016

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Muscat Grapes, Young Almonds, Celery Branch
and Persian Cucumber "Vierge"
32.

"MINESTRONE"
White Bean "Fagottini," Cocktail Artichokes
and Cerignola Olives
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Cornichon Relish,
Meiwa Kumquats and Burgundy Mustard
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Japanese Hamachi, Honeycrisp Apples,
Watermelon Radishes and Hass Avocado Purée
125.

SAUTÉED FILLET OF FLORIDA RED SNAPPER
"Pain de Campagne," Globe Artichokes,
Cerignola Olives and Spicy Lobster Broth
36.

HERB ROASTED THOMAS FARM'S PIGEON*
"Ris de Veau," Glazed Sweet Carrots,
Cipollini Onions and "Sauce Périgourdine"
38.

PACIFIC ABALONE "EN PICATTA"
Green Asparagus, Wilted Ramps,
Frisée Lettuce and "Gribiche"
40.

SALMON CREEK FARMS' KUROBUTA PORK LOIN
"Ragoût" of Pole Beans, Roasted Holland Eggplant,
Hearts of Romaine Lettuce and "Pimentón Jus"
46.

SERVICE INCLUDED

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