

# per se

SALON MENU

May 1, 2016

---

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"  
Forono Beets, Broccoli Florettes, Piedmont Hazelnuts  
and Black Truffle "Aioli"  
32.

CARAMELIZED ARTICHOKE "FAGOTTINI"  
Cerignola Olives, Spring Garlic and "Minestrone" Butter  
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Sequoia Cherries, Hakurei Turnips, Celery Branch Salad,  
Candied Pecans and Preserved Black Winter Truffle  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Soft Scrambled Ameraucana Hen Eggs, Fines Herbs  
and Bottarga "Mousseline"  
125.

---

"CONFIT" FILLET OF MEDITERRANEAN LUBINA  
Garbanzo Bean "Panade," Toasted Ditalini,  
Meyer Lemon and Garlic Cream  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Koshihikari Rice, Marinated Bok Choy, Meiwa Kumquats  
and Szechuan Peppercorn Jus  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Morel Mushrooms, Glazed English Peas and Sweet Carrot Emulsion  
40.

RIB-EYE OF MARCHO FARMS' NATURE FED VEAL  
"Ris de Veau," Castelvetro Olives, French Breakfast Radishes,  
Haricots Verts and Caramelized Artichoke Purée  
46.

---

SERVICE INCLUDED