

per se

SALON MENU

May 1, 2016

SALAD OF MARINATED HOLLAND LEEKS
Hawaiian Hearts of Peach Palm, Sweet Carrots, Fava Beans,
Romaine Lettuce and Black Truffle "Ravigote"
32.

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

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Hakurei Turnips, Pudwill Farm's Blueberries,
Celery Branch and Toasted Pecans
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Salt Baked Kholrabi, Meiwa Kumquats, English Cucumbers,
Spiced Cashews and Hass Avocado "Mousseline"
125.

"PAVÉ" OF MEDITERRANEAN LUBINA
Garbanzo Bean "Panade," Cherry Belle Radishes, Marcona Almonds,
Fairytale Eggplant and Smoked Green Garlic "Velouté"
36.

SALMON CREEK FARMS' PORK JOWL
Sacramento Delta Asparagus, Glazed English Peas,
Sequoia Cherries and Balsamic Vinaigrette
38.

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"
Griddled Corn Cake, Marinated Pole Beans,
Jingle Bell Peppers and "Ranch" Jus
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Swiss Chard "Subric," Morel Mushrooms,
Broccoli Purée and "Sauce Bordelaise"
46.

SERVICE INCLUDED