

per se

SALON MENU

May 2, 2016

SALAD OF MARINATED HOLLAND LEEKS

Hawaiian Hearts of Peach Palm, Sweet Carrots,
Romaine Lettuce and Black Truffle "Ravigote"

32.

CARAMELIZED ARTICHOKE "FAGOTTINI"

Cerignola Olives, Spring Garlic and "Minestrone" Butter

34.

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Ruby Beets, Preserved Strawberries,
Crispy Oats and Caraway Crème Fraîche
Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR*

Cured Atlantic Fluke, Hen Egg "Crêpe," Hakurei Turnips,
Hass Avocado and Finger Limes

125.

"CONFIT" FILLET OF ATLANTIC HALIBUT

Hobbs Shore's Bacon, Yukon Gold Potatoes, English Peas,
Celery Branch and Chowder Sauce

36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Sacramento Delta Asparagus, Glazed Fava Beans,
Sequoia Cherries and Balsamic Vinaigrette

38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Morel Mushrooms, Savoy Cabbage, Broccoli Purée
and "Vin Jaune" Emulsion

40.

ELYSIAN FIELDS FARM'S LAMB*

"Panisse" Croûtons, Garbanzo Bean "Hummus," Fairy Tale Eggplant,
Persian Cucumbers and Mint Yogurt

46.

SERVICE INCLUDED