

# per se

SALON MENU

May 3, 2016

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HAWAIIAN HEARTS OF PALM "BAVAROIS"  
Compressed Pineapple, Petite Radishes, Persian Cucumbers,  
Toasted Macadamia Nuts and Coconut "Mousseline"  
32.

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

SLOW POACHED 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\*  
Peekytoe Crab "en Gelée," Tellicherry Pepper "Ficelle,"  
San Marzano Tomato Compote and Green Goddess Dressing  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Hobbs Shore's Bacon, Yukon Gold Potatoes, English Peas,  
Celery Branch and Chowder Sauce  
36.

SALMON CREEK FARMS' PORK BELLY  
Sacramento Delta Asparagus, Honeycrisp Apples,  
Creamed Ramps and "Gastrique Béarnaise"  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Morel Mushrooms, Savoy Cabbage, Broccoli Purée  
and "Vin Jaune" Emulsion  
40.

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"\*  
Marinated Pole Beans, Holland Leeks, Sweet Carrots,  
Smoked Turnip Cream and "Sauce Navarin"  
46.

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SERVICE INCLUDED