

per se

SALON MENU

May 5, 2016

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Sacramento Delta Asparagus, Pickled Ramps,
Finger Limes and Sweet Carrot Vinaigrette
32.

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Green Strawberries, Piedmont Hazelnuts,
Hakurei Turnips and Celery Branch Salad
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Nova Scotia Lobster "en Gelée," Slow Roasted Ruby Beets,
Fines Herbes and Kendall Farms' Crème Fraîche
125.

PAN ROASTED MEDITERRANEAN TURBOT
"Pommes Purée," Caramelized French Leeks,
Haricots Verts and "Billi Bi"
36.

SALMON CREEK FARMS' PORK BELLY
"Ragoût" of English Peas, Hearts of Romaine Lettuce,
Spring Onions and "Sauce Périgourdine"
38.

PACIFIC ABALONE "CONFIT"
Broccoli "Panade," Cerignola Olives, Red Veined Arugula
and Charred Eggplant Emulsion
40.

SNAKE RIVER FARM'S "CALOTTE DE BŒUF"*
Swiss Chard "Subric," Caramelized Green Garlic,
Morel Mushrooms and "Sauce Bordelaise"
46.

SERVICE INCLUDED