

# per se

SALON MENU

May 6, 2016

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CHILLED "VELOUTÉ D'ASPERGES VERTE"

Sweet Carrot Purée and Pea Tendrils

32.

CARAMELIZED ARTICHOKE "FAGOTTINI"

Cerignola Olives, Spring Garlic and "Minestrone" Butter

34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pickled Blueberries

and Ruby Beet "Mostarda"

Served with Toasted Brioche

40.

TSAR IMPERIAL OSSETRA CAVIAR\*

Nova Scotia Lobster "en Gelée," Horseradish "Bavarois"

and Emerald Lettuce

125.

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SLOW COOKED FILLET OF ATLANTIC HALIBUT

Tomato "Confit," Haricots Verts, Petite Basil

and Olive Oil "Mousseline"

36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"\*

Creamy Polenta, Wilted Ramps and "Crème de Champignons"

38.

PACIFIC ABALONE "POËLÉE"

Broccoli "Panade," Meyer Lemon

and Garbanzo Bean "Hummus"

40.

SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"

Wilted Swiss Chard, Roasted Pistachio Purée,

Bing Cherries and "Jus de Cochon"

46.

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SERVICE INCLUDED