

per se

SALON MENU

May 7, 2016

HEIRLOOM SPINACH SALAD

Applewood Smoked Bacon, Cider Poached Honeycrisp Apples,
Toasted Pine Nuts and Burgundy Mustard
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*

Sea Urchin "Tofu," Australian Finger Lime
and Young Coconut "Chiffon"
125.

SAUTÉED FILLET OF ATLANTIC COD

Blue Crab "Brandade," Moroccan Olive Purée,
Fennel "Tapenade" and Saffron Emulsion
36.

THOMAS FARM'S PIGEON "EN CRÉPINETTE"*

Glazed Sunchokes, Sunflower Seeds, Watercress Leaves
and Black Winter Truffle Infused Artichoke Purée
38.

BUTTER POACHED NOVA SCOTIA LOBSTER

Compressed Persian Cucumbers, Hass Avocado Mousse,
Fino Verde Basil and Crispy Capers
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Sacramento Delta Green Asparagus, Thumbelina Carrots,
Morel Mushrooms and "Sauce Bordelaise"
46.

SERVICE INCLUDED