

# per se

## SALON MENU

May 7, 2016

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HAWAIIAN HEARTS OF PALM "BAVAROIS"  
Petite Radishes, Persian Cucumbers, Young Almonds  
and Finger Lime Vinaigrette  
32.

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

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Hakurei Turnips, Granny Smith Apple Relish,  
Pickled Mustard Seeds and Spiced Pecans  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Peekytoe Crab, San Marzano Tomato Compote, "Feuille de Brick,"  
Romaine Lettuce and Green Goddess Dressing  
125.

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"CONFIT" FILLET OF ATLANTIC COD  
Broccoli "Panade," Littleneck Clams, Morel Mushrooms  
and Garlic Scapes  
36.

SALMON CREEK FARMS' PORK JOWL  
Sacramento Delta Asparagus, Cipollini Onions  
and Hen Egg Purée  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Griddled Corn Cake, Jingle Bell Peppers,  
Green Tomato Relish and "Ranch" Jus  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
"Pommes Purée," French Leeks, Glazed Sweet Carrots,  
Wilted Ramps and "Sauce Bordelaise"  
46.

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SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness