

# per se

SALON MENU

May 9, 2016

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SACRAMENTO DELTA ASPARAGUS  
Morel Mushrooms, Spring Onions and "Mousseline Soubise"  
32.

GREEN ASPARAGUS "AGNOLOTTI"  
Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"  
34.

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\*  
Cauliflower "Panna Cotta," Oyster Glaze,  
Young Almonds and Emerald Lettuce  
125.

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"CONFIT" FILLET OF ATLANTIC HALIBUT  
Wilted Swiss Chard, Crispy French Leeks  
and Saffron-Vanilla Emulsion  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Roasted Ruby Beets, Pudwill Farm's Blueberries and Fava Beans  
38.

BUTTER POACHED NOVA SCOTIA LOBSTER  
Marinated Pole Beans, Cocktail Artichokes,  
Cerignola Olives and "Minestrone" Butter  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
"Pommes Écrasées," Glazed Sweet Carrots,  
"Barbajuan" and Caramelized Green Garlic  
46.

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SERVICE INCLUDED