

per se

SALON MENU

May 10, 2016

SACRAMENTO DELTA ASPARAGUS

Morel Mushrooms, Spring Onions, Petite Radishes
and "Mousseline Soubise"
32.

GREEN ASPARAGUS "AGNOLOTTI"

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

"TORCHON" OF ÉLEVAGES PÉRIGORD 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.

"CONFIT" FILLET OF ATLANTIC HALIBUT

Holland White Asparagus, Wilted Ramps and "Beurre Blanc"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Roasted Ruby Beets, Pudwill Farm's Blueberries and Fava Beans
38.

CHARCOAL GRILLED DEER ISLE MAINE SEA SCALLOP*

Sesame-Yogurt "Tuile," Glazed English Peas
and Sweet Carrot Butter
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Soffrito Braised Romano Beans, Caramelized Green Garlic
and Arugula Leaves
46.

SERVICE INCLUDED

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