

# per se

SALON MENU

May 12, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Forono Beets, Poached Rhubarb, Piedmont Hazelnuts  
and Green Goddess Dressing  
32.

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Compressed Nectarines, Celery Branch, Pickled Pearl Onions,  
Frisée Lettuce and Dijon Mustard  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Deer Isle Maine Sea Scallop, Chive Blossoms  
and Hass Avocado Purée  
125.

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WILD PORTUGUESE TURBOT "À LA GRENOBLOISE"  
Cauliflower Florettes, Meyer Lemon "Confit"  
and Spanish Caper Cream  
36.

"CUISSÉ DE CAILLE EN CRÉPINETTE"  
"Pommes Purée," Glazed Sweet Carrots,  
Wilted Ramps and "Ranch" Jus  
38.

SLOW COOKED PACIFIC ABALONE  
Cèpe Mushroom "Anolini," Sacramento Delta Asparagus,  
Cherry Belle Radishes and "Crème de Champignons"  
40.

SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"  
Creamed Savoy Cabbage, Caramelized Spring Onions  
and Smoked Cherry Gastrique  
46.

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SERVICE INCLUDED