

per se

SALON MENU

May 13, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Ruby Beets, Piedmont Hazelnuts, Pickled Ramps
and Hass Avocado Purée
32.

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

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Milk "Tuile," Harry's Berries' Strawberries,
Pearson Farm's Pecans and Celery Branch Salad
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Sea Scallop "Tartare," Persian Cucumbers, Petite Radishes,
Young Almonds and Kendall Farms' Crème Fraîche
125.

WILD PORTUGUESE TURBOT
Hobbs Shore's Bacon, Glazed English Peas, Spring Onions,
"Soubise," Romaine Lettuce and "Sauce Bordelaise"
36.

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"
Morel Mushrooms, Hakurei Turnips,
Sweet Carrots and Madeira Sauce
38.

CHARCOAL GRILLED PACIFIC ABALONE
Sacramento Delta Asparagus, Pickled Peppers
and Foie Gras Emulsion
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Marinated Romano Beans, Caramelized Green Garlic
and Arugula Leaves
46.

SERVICE INCLUDED