

per se

SALON MENU

May 14, 2016

SALAD OF SLOW BAKED FORONO BEETS
Preserved Green Strawberries, Cherry Belle Radishes,
Sicilian Pistachios and Green Goddess Dressing
32.

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Poached Rhubarb, Hakurei Turnips,
English Walnuts and Kendall Farm's Crème Fraîche
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Smoked Hamachi "Rillettes," Persian Cucumber
and Hass Avocado Purée
125.

SLOW COOKED FILLET OF CALIFORNIA STURGEON
"Ris de Veau," Sacramento Delta Green Asparagus, Wilted Ramps
and Whole Grain Mustard Emulsion
36.

SALMON CREEK FARMS' PORK JOWL
Hen Egg Purée, Marinated Sungold Tomatoes,
Garlic Scapes and "Potlikker" Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Brooks Cherries, Petite Onions, Flowering Watercress
and Preserved Black Winter Truffle
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Morel Mushrooms, Wilted Arrowleaf Spinach,
Thumbelina Carrots and "Steak Sauce"
46.

SERVICE INCLUDED

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