

per se

SALON MENU

May 27, 2016

SALAD OF CITRUS MARINATED FENNEL BULB
Cherry Belle Radishes, Toasted Pine Nuts,
Cerignola Olives and Arugula Pesto
32.

SPRING ONION "AGNOLOTTI"
English Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Brooks Cherries and Sicilian Pistachios
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
"Pastrami" of Gulf Coast Cobia, "Pain de Campagne"
and Ruby Beet Marmalade
125.

SLOW COOKED FILLET OF MAINE HALIBUT
Persian Cucumbers, Hass Avocado,
Meyer Lemon and Dill Pollen "Vierge"
36.

SALMON CREEK FARMS' PORK JOWL
Crispy Polenta, Jingle Bell Peppers,
Compressed Apricots and "Pimentón" Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"
Glazed English Peas, Romaine Lettuce, Australian Black Truffles
and English Walnut Vinaigrette
40.

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
"Ris de Veau," Morel Mushrooms,
French Leeks and Arrowleaf Spinach
46.

SERVICE INCLUDED