

# per se

SALON MENU

May 28, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Pickled Sunchokes, Granny Smith Apples  
and Persian Cucumbers  
32.

MASCARPONE ENRICHED GEECHIE BOY MILL'S POLENTA  
Soft Boiled Hen Egg\*, Buttermilk Fried Morel Mushrooms  
and "Crème de Champignons"  
34.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Bing Cherry "Consommé," Sicilian Pistachios and Ruby Beets  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
Lobster "en Gelée," Cauliflower "Panna Cotta"  
and Brioche Croûtons  
125.

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"CONFIT" FILLET OF MAINE HALIBUT  
Hen Egg Purée, Sungold Tomatoes,  
Haricots Verts and Petite Radishes  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Glazed Fava Beans, Wilted Ramps  
and Pudwill Farm's Blueberries  
38.

PACIFIC ABALONE  
Frog Hollow Farm's Apricots, Celery Branch Salad  
and Smoked Soy Bean Purée  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
"Ris de Veau," Spring Garlic "Barbajuan," Hakurei Turnips,  
Green Asparagus and Meyer Lemon Jus  
46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
Creamed Broccoli Rabe, Australian Black Truffles,  
Cipollini Onions and "Steak Sauce"  
125.

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SERVICE INCLUDED