

per se

SALON MENU

May 29, 2016

SALAD OF GREENMARKET RADISHES
Navel Orange "Suprêmes," Piedmont Hazelnuts
and Sunchoke "Aioli"
32.

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

SPRING ONION "AGNOLOTTI"
Fava Beans, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Compressed Boysenberries, Peanut Brittle,
Ruby Beets and Pink Peppercorn Yogurt
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR*
Peekytoe Crab, Haricots Verts, Fines Herbs
and "Béarnaise" Custard
125.

"CONFIT" FILLET OF PACIFIC YELLOWTAIL*
Sungold Tomatoes, Hawaiian Hearts of Peach Palm,
English Cucumber and Basil "Vierge"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Morel Mushrooms, Wilted Arrowleaf Spinach
and "Crème de Champignons"
38.

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
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.

SERVICE INCLUDED