

per se

SALON MENU

June 2, 2016

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Maplebrook Farm's Burrata, Globe Artichokes, Persian Cucumbers,
Piedmont Hazelnuts and Meyer Lemon Vinaigrette
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Peanut Brittle, Compressed Strawberries,
Hakurei Turnips and Pink Peppercorn Yogurt
Served with Toasted Brioche
40.

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

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
125.

SLOW COOKED FILLET OF TASMANIAN SEA TROUT
Green Asparagus, Sugar Snap Peas and "Gribiche"
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Creamed Broccoli Rabe, Brooks Cherries and Pistachio Jus
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Fingerling Potatoes, Citrus Braised Fennel, Crispy Garlic,
Green Tomato Relish and "Billi Bi"
40.

ELYSIAN FIELDS FARM'S LAMB*
French Leeks, Jingle Bell Peppers, Cerignola Olives
and Charred Eggplant "Aïoli"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Short Rib Stuffed Morel Mushrooms, Swiss Chard "Gratin,"
Glazed Sweet Carrots and "Sauce Bordelaise"
125.

SERVICE INCLUDED