

# per se

## SALON MENU

June 4, 2016

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Compressed Strawberries, Celery Branch Salad  
and Finger Lime Vinaigrette  
32.

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

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Hakurei Turnips, Bing Cherries and Candied English Walnuts  
Served with Toasted Brioche  
40.

TSAR IMPERIAL OSSETRA CAVIAR\*  
"Huître à la Florentine," Bacon "Panade,"  
and "Mousseline Hollandaise"  
125.

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

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"PAVÉ" OF DOVER SOLE  
Ruby Grapefruit "Suprêmes," Petite Radishes,  
Piedmont Hazelnuts and Sunchoke Emulsion  
36.

WOLFE RANCH BOBWHITE QUAIL BREAST  
Melted Holland Leeks, Pearson Farm's Pecans  
and Grilled Peach Purée  
38.

PACIFIC ABALONE  
Crispy Runner Beans, Pickled Ramps  
and Armando Manni Olive Oil "Beurre Blanc"  
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Yukon Gold Potatoes, Haricots Verts, Caramelized Squash,  
Charred Scallion and "Chimichurri"  
46.

CHARCOAL GRILLED MIYAZAKI WAGYU\*  
Forest Mushroom "Anolini," Sugar Snap Peas,  
Glazed Sweet Carrots and "Bordelaise"  
125.

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SERVICE INCLUDED

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