

per se

SALON MENU

June 5, 2016

SALAD OF GREENMARKET RADISHES
Ruby Grapefruit "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"
English Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"
34.

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

TSAR IMPERIAL OSSETRA CAVIAR*
Citrus Cured Sea Trout, Horseradish "Panna Cotta,"
Granny Smith Apples and Pumpernickel "Croûtons"
125.

SLOW COOKED FILLET OF DOVER SOLE
Hawaiian Hearts of Peach Palm, Pickled Ramps,
Celery Branch Salad and Black Truffle Sauce
36.

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

PACIFIC ABALONE
Crispy Runner Beans, Broccoli Rabe
and Armando Manni Olive Oil Emulsion
40.

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Yukon Gold Potatoes, Jingle Bell Peppers,
Caramelized Squash and "Chimichurri"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*
Morel Mushrooms, English Peas, Glazed Sweet Carrots
and "Mousseline Hollandaise"
125.

SERVICE INCLUDED