

per se

SALON MENU

July 23, 2016

SALAD OF MARINATED SUMMER POLE BEANS

Marble Potatoes, Hearts of Romaine Lettuce,
Celery Branch and "Gribiche"
32.

MASCARPONE ENRICHED SUNCHOKE "AGNOLOTTI"

Cocktail Artichokes, Parisian Carrots,
Pearl Onions and "Barigoule" Emulsion
34.

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thomcord Grapes, Pearson Farm's Pecans,
Petite Sorrel and Greek Yogurt
Served with Toasted Brioche
40.

ROYAL KALUGA CAVIAR*

Applewood Smoked Bacon "Royale," Nova Scotia Lobster,
Meyer Lemon and Snipped Chives
125.

SWEET CORN "CARNAROLI RISOTTO BIOLOGICO"

Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
125.

"PAVÉ" OF ATLANTIC BLUEFIN TUNA*

Lemon Cucumbers, Sungold Tomatoes, Flowering Basil
and Kendall Farms' Crème Fraîche
36.

WOLFE RANCH BOBWHITE QUAIL BREAST

Santa Rosa Plums, Hakurei Turnips, Piedmont Hazelnuts
and "Sauce Périgourdine"
38.

PACIFIC ABALONE "POÊLÉE"

Summer Squash, Fairy Tale Eggplant, Red Veined Arugula
and Za'atar Vinaigrette
40.

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Chanterelle Mushrooms, Roasted Sweet Carrots,
Sugar Snap Peas and "Mousseline Béarnaise"
46.

CHARCOAL GRILLED MIYAZAKI WAGYU*

Cocktail Artichokes, Pickled Pearl Onions,
Broccoli Rabe and "Sauce Bordelaise"
125.

SERVICE INCLUDED