per se

SALON MENU
December 20, 2016

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

SALAD OF CARAMELIZED FENNEL BULB
"Pain de Campagne," Marinated Chicories, Moroccan Olives,
Icicle Radishes, and Citrus "Vierge"

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Salsify Root "Confit," Thompson Grapes,
Piedmont Hazelnuts, and Gewürztraminer Gelée
Served with Toasted Brioche

"PAVÉ" OF ATLANTIC BLACK BASS
Black Winter Truffle "Panade," Salt-Baked Celeriac,
and "Sauce Vin Jaune"

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48 HOUR-BRAISED BEEF SHORT RIB
Crispy Polenta, Cocktail Artichokes,
French Leeks, and Toasted Harissa Jus

MILK CHOCOLATE BROWNIE
Salted Caramel "Crémeux," Virginia Peanuts,
and Fudge Sauce

PRIX FIXE 195.00
SERVICE INCLUDED

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