per se

SALON MENU
December 28, 2016

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

SALAD OF ROASTED PARSNIPS
Compressed Chicories, Toasted Pistachios,
Winter Citrus, and Serrano Ham Vinaigrette

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Quince "Pâte de Fruit," Braised Chestnuts, and Rutabaga Purée
Served with Toasted Brioche

SAUTÉED FILLET OF ATLANTIC BLACK BASS
"Pommes Purée," Glazed Carrots,
and "Blanquette de Homard"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*
Fennel Bulb "Confit," French Leeks,
Sunflower Seeds, and Meyer Lemon 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