per se

SALON MENU

January 20, 2017

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Coconut "Panna Cotta," Marinated Radishes,
Oro Blanco, and Hass Avocado Mousse

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Flowering Quince, Castelfranco Radicchio,
Tokyo Turnips, and English Walnuts
Served with Toasted Brioche

NOVA SCOTIA LOBSTER
"Gnocchi à la Parisienne," Romaine Lettuce,
French Leeks, and Black Winter Truffles

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48 HOUR-BRAISED BEEF SHORT RIB
Black Trumpet Mushrooms, Broccoli Rabe,
Cipollini Onion Rings, and "Sauce au Poivre"

"VELVET ELVIS"
Banana Crème Fraîche Sherbet, Peanut Butter "Sabayon,"
and TKO Crumble

PRIX FIXE 195.00
SERVICE INCLUDED

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