per se

SALON MENU

January 27, 2017

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

SALAD OF ROASTED SWEET CARROTS
Cherry Belle Radishes, Toasted Sesame Seeds,
Kale "Émincé," and Marinated Scallions

or

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Chestnut Confit, Salsify Root, Thompson Grapes,
and Bitter Chocolate Emulsion
Served with Toasted Brioche

HERB-ROASTED PACIFIC ABALONE
Black Trumpet Mushrooms, Wilted Pea Tendrils,
"Soubise," and "Glaçage au Vin Jaune"

48-HOUR BRAISED BEEF SHORT RIB
Parsnip "Fondant," Sweet Potato Purée,
Ruby Beets, and Red Wine Jus

"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