per se

SALON MENU

February 23, 2017

"OYSTERS AND PEARLS"

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

"COBB SALAD"

Squire Hill Farm's Hen Eggs, Benton's Smokehouse Ham,
Compressed Chicories, and Grilled Country Bread
Served with Grated "Bleu d'Auvergne"

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," White Wine-Poached Bartlett Pears,
Young Leeks, Pearson Farm's Pecans, and Oat "Tuiles"

"SAINT-PIERRE POÊLÉ EN BRIOCHE"

Sweet Garlic & Black Trumpet Mushroom "Pudding,"
Parmesan-Fried Spinach, and Pimentón Butter

SNAKE RIVER FARM'S "CALOTTE DE BŒUF"*

Russet Potato "Gnocchi," Broccoli Rabe Florettes,
Jingle Bell Peppers, and "Steak Sauce"

"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