

per se

SALON MENU
December 6, 2016

"OYSTERS AND PEARLS"

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

WALNUT-CRUSTED OPAL APPLES
Celery Branch "Ribbons," Salsify Root,
and Aged Balsamic Vinegar

or

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Hakurei Turnips, Cornichon Relish, and Crispy Kale
Served with Toasted Brioche

"CONFIT" FILLET OF ATLANTIC HALIBUT
Braising Greens "Subric," Hen-of-the-Woods Mushrooms,
Sweet Carrots, and "Bordelaise de Homard"

HERB-ROASTED ELYSIAN FIELDS FARM'S LAMB*
Chestnut "Tortellini," Brussels Sprouts,
and Pickled Swiss Chard

MILK CHOCOLATE BROWNIE
Salted Caramel "Crèmeux," 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