

per se

SALON MENU

December 10, 2016

"OYSTERS AND PEARLS"

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

SALAD OF ROASTED JAPANESE CAULIFLOWER

Satsuma Mandarins, Cherry Belle Radishes,
and Petite Mint

or

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Castelfranco Radicchio, Sicilian Pistachios,
Ruby Beet Purée, and Black Winter Truffles
Served with Toasted Brioche

HERB-CRUSTED NOVA SCOTIA LOBSTER

"Pommes Purée," Young Carrots, French Leeks,
and "Blanquette de Homard"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Crispy Panisse, Gem Lettuce, Meyer Lemon,
and "Bagna Càuda"

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