

per se

SALON MENU

December 30, 2016

"OYSTERS AND PEARLS"

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

SALAD OF CHARCOAL-GRILLED CARROTS

Compressed Chicories, French Leeks, Pickled Sultanas,
and Pumpkin Seed Vinaigrette

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rutabaga "Confit," Granny Smith Apples,
Belgian Endive, and Walnut "Streusel"
Served with Toasted Brioche

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Fennel Bulb, Picholine Olive Tapenade,
Meyer Lemon, and Saffron Emulsion

ELYSIAN FIELDS FARM'S LAMB*

Garnet Yam, Brussels Sprouts,
Chestnuts, and Port Wine-Shallot Jus

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