

per se

SALON MENU

January 10, 2017

"OYSTERS AND PEARLS"

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

"CHOU-FLEUR EN BRIOCHE"

Marinated Persian Cucumbers, Purple Radishes, Marcona Almonds,
and Madras Curry-Scented Crème Fraîche

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Belgian Endive Marmalade, Compressed Gala Apples,
Pearson Farm's Pecans, and Greek Yogurt
Served with Toasted Brioche

CHARCOAL-GRILLED STONINGTON MAINE SEA SCALLOP*

Caramelized Brussels Sprouts, Marinated Pomelo "Suprêmes,"
and Toasted Pistachios

MILK-FED YORKSHIRE PORCELET

Braised Tuscan Kale, French Leeks,
and Purple Top Turnip Cream

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