

# per se

## SALON MENU

January 14, 2017

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### "OYSTERS AND PEARLS"

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

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### HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Cocktail Artichokes, Marinated Fennel Bulb, Jingle Bell Peppers,  
and Picholine Olive Vinaigrette  
or

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Braised Chestnuts,  
Hakurei Turnips, and Rolled Oat "Tuile"  
Served with Toasted Brioche

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### HERB-CRUSTED NOVA SCOTIA LOBSTER

"Jardinière de Légumes," Potato "Gnocchi," and Wilted Arrowleaf Spinach

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### 48 HOUR-BRASIED BEEF SHORT RIB

Creamed Broccoli Rabe, Meyer Lemon Confit,  
Sunchoke Purée, and "Beurre Noisette"

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### "VELVET ELVIS"

Banana Crème Fraîche Sherbet, Peanut Butter "Sabayon,"  
and TKO Crumble

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PRIX FIXE 195.00

SERVICE INCLUDED