

per se

SALON MENU

January 17, 2017

"OYSTERS AND PEARLS"

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

"PISSALADIÈRE"

Moroccan Olives, Persian Cucumbers, Pearl Onions,
French Breakfast Radishes, and "Bagna Càuda"

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Flowering Quince,
Preserved Fennel Bulb, and Peanut Brittle
Served with Toasted Brioche

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Wilted Savoy Cabbage, Oro Blanco "Suprêmes,"
and Red Wine-Braised Salsify

MILK-FED YORKSHIRE PORCELET

Sweet Carrots, Scarlet Turnips,
and "Sauce Paloise"

"VELVET ELVIS"

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

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness