

per se

SALON MENU

February 1, 2017

"OYSTERS AND PEARLS"

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

CRISPY HASS AVOCADO

Horseradish "Panna Cotta," Belgian Endive,
Cherry Belle Radishes, and Celery Branch

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Root "Pastrami," Flowering Quince,
Virginia Peanuts, and Ruby Beet Essence
Served with Toasted Brioche

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Peekytoe Crab, Hearts of Romaine Lettuce,
Globe Artichokes, and Spanish Caper Cream

SADDLE OF MARCHO FARMS' NATURE-FED VEAL*

Forest Mushroom "Raviolo," Broccoli Florettes,
Garlic Chips, and Marsala Jus

"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