

per se

SALON MENU

February 2, 2017

"OYSTERS AND PEARLS"

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Kishu Mandarin, Persian Cucumbers, Winter Chicories,
and Preserved Ginger Vinaigrette

or

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Root "Pastrami," Cherry Belle Radishes,
"Demi-Sec" Grapes, and Virginia Peanuts
Served with Toasted Brioche

NOVA SCOTIA LOBSTER

Marble Potatoes, Hakurei Turnips, French Leeks,
and Hobbs Shore's Bacon "Gastrique"

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Forest Mushroom "Raviolo," Broccoli Rabe,
Sweet Garlic Cream, 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