

per se

SALON MENU

February 3, 2017

"OYSTERS AND PEARLS"

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

CITRUS-BRAISED FENNEL BULB

Moroccan Olives, Kishu Mandarins,
and Marcona Almonds

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel Melbas, Cornichon Relish,
Pearl Onions, and Burgundy Mustard
Served with Toasted Brioche

CONFIT FILLET OF GULF COAST GROUPER

Black Trumpet Mushrooms, Cauliflower Purée,
and "Gremolata" Emulsion

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Panisse "Croûtons," Charred Eggplant "Aïoli,"
Pickled Peppers, and Za'atar Vinaigrette

"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