

per se

SALON MENU

February 4, 2017

"OYSTERS AND PEARLS"

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Winter Chicories, Brussels Sprouts, Toasted Almonds,
and Serrano Ham Vinaigrette

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Radicchio Tardivo, Celery Branch,
Piedmont Hazelnuts, and Bitter Chocolate Emulsion
Served with Toasted Brioche

NOVA SCOTIA LOBSTER

Cocktail Artichokes, Hearts of Romaine Lettuce,
Tomato Confit, and "Caesar Dressing"

HERB-ROASTED ELYSIAN FIELDS FARM'S LAMB*

Holland Eggplant "Barbajuan," Persian Cucumbers,
Jingle Bell Peppers, and Toasted Harissa 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