

# per se

SALON MENU

February 5, 2017

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"OYSTERS AND PEARLS"

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

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM  
Oro Blanco Grapefruit, Marcona Almonds,  
and Caramelized Parsnip Aioli

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Michigan Sour Cherries, Pearson Farm's Pecans,  
Hakurei Turnips, and Five-Spice Streusel  
Served with Toasted Brioche

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NOVA SCOTIA LOBSTER "TARTELETTE"

Salsify Root, Brussels Sprouts, Pearl Onions,  
and "Sauce Blanquette"

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*  
Panisse "Croûtons," Jingle Bell Peppers, Compressed Chicories,  
and Rosemary-Balsamic Jus

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"VELVET ELVIS"

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

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PRIX FIXE 195.00  
SERVICE INCLUDED

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