

per se

SALON MENU

February 6, 2017

"OYSTERS AND PEARLS"

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

COCKTAIL ARTICHOKE "EN PICATTA"

Compressed Winter Chicories, Marcona Almonds,
Cerignola Olives, and Aged Balsamic Vinegar

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Michigan Sour Cherries, Hakurei Turnips,
Pearson Farm's Pecans, and Five-Spice "Streusel"
Served with Toasted Brioche

SAUTÉED FILLET OF ATLANTIC BLACK BASS

Oxtail "Raviolo," Hen-of-the-Woods Mushrooms,
Virginia Peanuts, and Watercress "Pudding"

48 HOUR-BRAISED BEEF SHORT RIB

Jingle Bell Peppers, Celery Branch Salad,
and "Steak Sauce"

"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