

# per se

## SALON MENU

February 7, 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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### COCKTAIL ARTICHOKE "EN PICATTA"

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

or

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Prune Jam, Pearson Farm's Pecans,  
Crispy Salsify, and Five-Spiced "Streusel"  
Served with Toasted Brioche

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### BUTTER-POACHED NOVA SCOTIA LOBSTER

Oxtail "Raviolo," Hakurei Turnips, Virginia Peanuts,  
and Watercress "Pudding"

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### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Caramelized Parsnips, Cipollini Onions,  
Brussels Sprouts, and Madeira 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