

per se

SALON MENU

February 8, 2017

"OYSTERS AND PEARLS"

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

"MILLE-FEUILLE DE CÉLERI-RAVE"

Flowering Quince, Celery Branch, Piedmont Hazelnuts,
and Black Winter Truffles

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Winter Chicories, Hakurei Turnips,
and Crispy Brussels Sprouts
Served with Toasted Brioche

BUTTER-POACHED NOVA SCOTIA LOBSTER

Melted Leeks, Cherry Belle Radishes,
and "Sauce Périgourdine"

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Short Rib "Pierogi," Maitake Mushrooms, Sweet Carrots,
Broccoli Rabe, and "Bordelaise"

"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