

per se

SALON MENU

February 9, 2017

"OYSTERS AND PEARLS"

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Cucumbers, Jingle Bell Peppers,
Virginia Peanuts, and Preserved Ginger

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Salsify Root, Celery Branch, and Black Winter Truffles
Served with Toasted Brioche

STONINGTON MAINE SEA SCALLOP*

Benton's Bacon, Cauliflower Florettes, English Walnuts,
and Whole Grain Mustard Vinaigrette

ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"*

Caponata "Barbajuan," Caramelized Romanesco,
Eggplant "Aioli," 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