

per se

SALON MENU

February 10, 2017

"OYSTERS AND PEARLS"

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Celery Branch,
Tuscan Kale, and Moroccan Olives

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Thompson Grapes, and Peanut Brittle
Served with Toasted Brioche

BUTTER-POACHED NOVA SCOTIA LOBSTER

Hakurei Turnips, Creamed Arrowleaf Spinach,
and Sweet Carrot Emulsion

ELYSIAN FIELDS FARM'S LAMB*

Flowering Quince, Cipollini Onions, Winter Chicories,
and Smoked Sunflower Seeds

"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