

per se

SALON MENU
February 11, 2017

"OYSTERS AND PEARLS"

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

SALAD OF MARINATED WINTER CHICORIES
Parmesan "Pain Perdu," Hawaiian Hearts of Peach Palm,
Cherry Belle Radishes, and "Anchoïade"

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Marinated Fennel, Thompson Grapes, and Peanut Brittle
Served with Toasted Brioche

SAUTÉED FILLET OF CAROLINA SPECKLED TROUT
Cocktail Artichokes, Kishu Mandarins, and "Goulash"

ELYSIAN FIELDS FARM'S LAMB*

Broccoli Rabe, Glazed Sunchokes, Meyer Lemon,
and Moroccan Olive 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