

per se

SALON MENU

February 11, 2017

"OYSTERS AND PEARLS"

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

COCKTAIL ARTICHOKE "EN PICATTA"
Compressed Winter Chicories, Marcona Almonds,
and Cerignola Olives

or

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Thompson Grapes, Marcona Almonds,
Verjus Gelée, and Greek Yogurt
Served with Toasted Brioche

CHARCOAL-GRILLED CAROLINA SPECKLED TROUT
Creamed Sunchoke, Broccoli Purée,
and Meyer Lemon Emulsion

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Griddled Corn Cake, Braised Tuscan Kale, Celery Branch,
and Pimentón 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