

per se

SALON MENU
February 13, 2017

"OYSTERS AND PEARLS"

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

SALAD OF ROASTED GOLDEN BEETS

Kishu Mandarins, Winter Chicories, Watermelon Radishes,
and Aged White Balsamic Vinegar

or

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

English Walnut "Streusel," Thompson Grapes,
Young Fennel, and Vanilla Bean Emulsion
Served with Toasted Brioche

BUTTER-POACHED NOVA SCOTIA LOBSTER

Broccoli Rabe, Sourdough "Mousseline,"
Pine Nuts, and Oro Blanco Vinaigrette

ELYSIAN FIELDS FARM'S LAMB*

Hen-of-the-Woods Mushrooms, Thumbelina Carrots,
and Cipollini Onions

"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