

# per se

## SALON MENU

February 14, 2017

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### "OYSTERS AND PEARLS"

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

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### "BAVAROIS DE TOPINAMBOURS"

Brioche Melbas, Kishu Mandarins, Winter Chicories,  
and Marinated Cucumbers

or

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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### "ROUELLE" OF DOVER SOLE

Russet Potato "Gnocchi," Spring Onions,  
Red Radishes, and Vin Jaune "Beurre Blanc"

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### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Short Rib Marmalade, Cauliflower "Gratin,"  
French Leeks, and "Dijonnaise"

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### "VELVET ELVIS"

Banana Crème Fraîche Sherbet, Peanut Butter "Sabayon,"  
and TKO Crumble

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PRIX FIXE 195.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness