

# per se

## SALON MENU

February 15, 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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### SALAD OF CHARCOAL-GRILLED THUMBELINA CARROTS

Jingle Bell Peppers, Cerignola Olive Relish,  
"Romesco," and Greek Yogurt

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or

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Grapes, Virginia Peanuts,  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche

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### NOVA SCOTIA LOBSTER

Brioche Melba, Hearts of Romaine Lettuce,  
Tomato Confit, and Caesar Dressing

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Purée," Bluefoot Mushrooms,  
Caramelized Onions, and "Sauce Bordelaise"

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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