

# per se

## SALON MENU

February 16, 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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### "TARTELETTE" OF CHARCOAL-GRILLED CARROTS

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

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or

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Winter Chicories, Piedmont Hazelnuts,  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche

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### NOVA SCOTIA LOBSTER

Petite Onions, Celery Branch, Black Winter Truffles,  
and "Crème de Langoustines Parfumée au Sherry"

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pomme Fondante," King Trumpet Mushrooms,  
Sprouting Kale, and "Jus de Champignons"

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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