

per se

SALON MENU

February 17, 2017

"OYSTERS AND PEARLS"

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

HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Persian Cucumbers, Kishu Mandarins,
Marcona Almonds, and Curry-Coconut Emulsion

or

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Cornichon Relish, Frisée Lettuce,
and Whole Grain Mustard
Served with Toasted Brioche

SAUTÉED FILLET OF GOLDEN TILEFISH

Mediterranean Octopus, Potato Confit,
Petite Kale, and Chorizo-Clam Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

Black Trumpet Mushrooms, Sweet Carrots,
Red Wine-Braised Salsify, and "Bordelaise"

"VELVET ELVIS"

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

PRIX FIXE 195.00
SERVICE INCLUDED