

per se

SALON MENU

February 17, 2017

"OYSTERS AND PEARLS"

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

SALAD OF CHARCOAL-GRILLED PARSNIPS

Winter Chicories, Pearson Farm's Pecans, Oro Blanco,
and Black Truffle Crème Fraîche

or

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Buckwheat "Streusel," Thompson Grapes,
Salsify Root, and Bitter Chocolate Emulsion
Served with Toasted Brioche

CONFIT "PAVÉ" OF GOLDEN TILEFISH

Crispy Artichokes, Cerignola Olives,
"Baba Ganoush," and Red Pepper Butter

ELYSIAN FIELDS FARM'S "CÔTE D'AGNEAU"*

Carrot "Barbajuan," Cauliflower "Tabbouleh,"
and Persian Cucumbers

"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