

per se

SALON MENU

February 20, 2017

"OYSTERS AND PEARLS"

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

HAWAIIAN HEARTS OF PEACH PALM
Celery Branch Salad, Petite Radishes, Oat "Tuiles,"
and Aged Balsamic Vinegar

or

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
French Leeks, Granny Smith Apples, and Caramelized Onion Oil
Served with Toasted Brioche

BUTTER-POACHED NOVA SCOTIA LOBSTER
Melted Brussels Sprouts, Black Winter Truffles, Piedmont Hazelnuts,
and Savoy Cabbage "Velouté"

48 HOUR-BRAISED BEEF SHORT RIB
Hobbs Shore's Bacon, Marble Potatoes, Crispy Broccoli,
and Cabot Cheddar "Mousseline"

"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