

per se

SALON MENU

February 21, 2017

"OYSTERS AND PEARLS"

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

SQUIRE HILL FARM'S AMERAUCANA HEN EGG

Crispy Cornichons, Celery Root "Rémoulade,"
Brussels Sprouts, and Parsnip "Aioli"

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

Toasted Pumpernickel, English Cucumbers, Petite Radishes,
and Ruby Beet Butter

48 HOUR-BRAISED BEEF SHORT RIB

Hobbs Shore's Bacon, Fingerling Potatoes, Broccoli Purée,
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