

per se

SALON MENU
February 24, 2017

"OYSTERS AND PEARLS"

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

SALAD OF CARAMELIZED BARTLETT PEARS

Winter Chicories, Petite Radishes,
and Toasted Pistachio Vinaigrette

or

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS

Greek Yogurt Glaze, Thompson Grapes, Candied English Walnuts,
and Condensed Milk "Coulis"

"TARTELETTE" OF BUTTER-POACHED NOVA SCOTIA LOBSTER

Hen-of-the-Woods Mushrooms, Glazed Carrots,
Brussels Sprouts, and "Sauce Blanquette"

ELYSIAN FIELDS FARM'S LAMB*

Sweet Potato "Fondante," Roasted Wild Onions,
and Piedmont Hazelnut Jus

"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