per se

DESSERT TASTING MENU

November 12, 2017

CHAMPAGNE "GRANITE"
Thomcord Grape Jelly and White Verjus "Consommé"

"MILLE-FEUILLE AUX POMMES CONFITES"
Cider "Pâte de Fruit," Burnt Maple Chantilly,
and Treacle-Soaked Pecans

SWEET RICOTTA DUMPLINGS
Orange Marmalade, Red Wine-Poached Pears,
and Candied Walnuts

"COFFEE AND DOUGHNUTS"
Cinnamon-Sugared Brioche Doughnuts
with Cappuccino Semifreddo*

CHICORY-CHOCOLATE PUDDING
Caramelized Banana Mousse, Niçoise Olives,
and Crunchy Hazelnut Praline

PRIX FIXE 70.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness