

per se

DESSERT TASTING MENU

November 22, 2017

ORANGE BLOSSOM "GRANITÉ"

Compressed Persian Cucumbers, Candied Meyer Lemon,
and Seaberry Yogurt

"MILLE-FEUILLE AUX POMMES CONFITES"

Cider "Pâte de Fruit," Burnt Maple Chantilly,
and Treacle-Soaked Pecans

HONEYNUT SQUASH CREAM PUFF

Toasted Pepitas, Poached Cranberries,
and Whipped Clover Honey

"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