per se

DESSERT TASTING MENU

February 1, 2018

"GRANITÉ AU DOM PÉRIGNON"
Preserved Kumquats, Winter Citrus Sorbet,
and Crystallized Violets

"GALETTE AUX AMANDES"
White Wine-Poached Quince, Thyme "Panna Cotta,"
and Verjus-Poached Raisins

ICED PARSNIP "SNACK CAKE"
Compressed Golden Pineapple, Fennel Pollen Icing,
and Celery Branch Salad

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

SPICED CHOCOLATE "MARQUISE"
Toasted Aleppo Pepper, Passion Fruit,
and Puffed Sorghum

PRIX FIXE 70.00
SERVICE INCLUDED

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