

per se

DESSERT TASTING MENU

March 15, 2018

TELLICHERRY PEPPER "PAVLOVA"
Passion Fruit Curd and Spiced Banana "Gelée"

ALMOND FRANGIPANE "TARTELETTE"
Champagne Mango, Golden Pineapple,
and Kendall Farms Crème Fraîche "Chantilly"

"CRÊPES SUZETTE"
Kishu Mandarins, Madagascar Vanilla "Crème Chiboust,"
and Navel Orange Reduction

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

"BROOKLYN BLACKOUT"
Sorrento Lemon Marmalade, Sicilian Pistachios,
and Guanaja Chocolate "Crèmeux"

PRIX FIXE 70.00
SERVICE INCLUDED

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