

# per se

## DESSERT TASTING MENU

March 17, 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