

per se

DESSERT TASTING MENU

March 20, 2018

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

POACHED WASHINGTON STATE RHUBARB
Cheesecake "Génoise" and Salted Lime Curd

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

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

"GÂTEAU OPÉRA"
Caraïbe Chocolate Mousse, "Feuille Craquante,"
and "Biscuit Joconde"

PRIX FIXE 70.00
SERVICE INCLUDED

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