

per se

DESSERT TASTING MENU

March 29, 2018

SALTED APTOS FARM KIWIS
Champagne "Soda" with Sorrento Lemon "Granité"
and Sugar-Cured Egg Yolk

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

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

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

"GÂTEAU OPÉRA"
Caraïbe Chocolate Mousse, Marcona Almond "Butterfinger,"
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