

per se

DESSERT TASTING MENU

November 8, 2017

CHAMPAGNE "GRANITÉ"

Thomcord Grape Jelly and White Verjus "Consommé"

"MILLE-FEUILLE AUX POMMES CONFITES"

Cider "Pâte de Fruit," Burnt Maple Chantilly,
and Treacle-Soaked Pecans

SWEET RICOTTA DUMPLINGS

Orange Marmalade, Roasted Honeynut Squash,
and Candied Walnuts

"COFFEE AND DOUGHNUTS"

Cinnamon-Sugared Brioche Doughnuts
with Cappuccino Semifreddo*

TRIPLE CHOCOLATE TORTE

"Bagel Chips," Caraway "Sablé,"
and Macerated Black Currants

PRIX FIXE 70.00

SERVICE INCLUDED

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