

# per se

## DESSERT TASTING MENU

November 15, 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, Poached Honeynut Squash,  
and Candied Walnuts

---

### "COFFEE AND DOUGHNUTS"

Cinnamon-Sugared Brioche Doughnuts  
with Cappuccino Semifreddo\*

---

### CHICORY-CHOCOLATE PUDDING

Caramelized Banana Mousse, Niçoise Olives,  
and Crunchy Hazelnut Praline

---

PRIX FIXE 70.00  
SERVICE INCLUDED

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