

per se

DESSERT TASTING MENU

January 5, 2018

GOLDEN PINEAPPLE SHRUB

Orange Blossom "Granité," Preserved Lychee,
and Finger Limes

"GALETTE DES ROIS"

Almond Frangipane, White Wine-Poached Apples,
and Kendall Farms Crème Fraîche

PERSIMMON PUDDING

Satsuma Mandarins, Cardamom Custard,
and Buttered Scotch

"COFFEE AND DOUGHNUTS"

Cinnamon-Sugared Brioche Doughnuts
with Cappuccino Semifreddo*

"MONT BLANC"

Smoked K+M Ganache, Chestnut Cream,
Candied Pecans, and Swiss Meringue

PRIX FIXE 70.00
SERVICE INCLUDED

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