

per se

DESSERT TASTING MENU

January 20, 2018

"GRANITÉ AU DOM PÉRIGNON"

Preserved Kumquats, Winter Citrus Sorbet,
and Crystallized Violets

"GALETTE DES ROIS"

Almond Frangipane, White Wine-Poached Quince,
and Thyme "Panna Cotta"

PARSNIP DRIZZLE CAKE

Caramelized Golden Pineapple, Orange Marmalade,
and Celery Branch Salad

"COFFEE AND DOUGHNUTS"

Cinnamon-Sugared Brioche Doughnuts
with Cappuccino Semifreddo*

SPICED CHOCOLATE "MARQUISE"

Toasted Aleppo Pepper, Passion Fruit,
and Praline "Feuilleté"

PRIX FIXE 70.00

SERVICE INCLUDED

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