

per se

DESSERT TASTING MENU

February 19, 2018

HARRY'S BERRIES "STRAWBERRY TEA"
Aptos Farm Kiwis, Finger Limes,
and "Gelée au Dom Pérignon"

"JALOUSIE AUX AMANDES"
White Wine-Poached Quince, Caramelized Puff Pastry,
and Kendall Farms Crème Fraîche "Chantilly"

ICED PARSNIP "SNACK CAKE"
Golden Pineapple Marmalade, Fennel Pollen Icing,
and Celery Branch Salad

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

"BROOKLYN BLACKOUT"
Sorrento Lemon Marmalade, Sicilian Pistachios,
and Guanaja Chocolate "Crèmeux"

PRIX FIXE 70.00
SERVICE INCLUDED

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