



DESSERTS

Trilogie de Chocolat | 15

64% Dark Chocolate Shooter
 Flourless Chocolate Almond Cake Morsel
 Home Made Chocolate Marshmallow Ice Cream
 Rich Dark Chocolate Sauce and Fresh Raspberries

Profiteroles | 12

Pillow of Baked Pate de Choux
 Vanilla Bean Ice Cream Filling
 Warm Chocolate Sauce Covering

Crème Brûlée à la Vanille | 12

Madagascar Vanilla Bean Flavored Crème Brûlée
 Buttery Fennel Frond Sable Breton
 Fresh Berries

Tarte aux Pommes | 15

Fresh Honey Crisp Apple
 Vanilla Ice Cream
 Frangelico Caramel Sauce

Pavlova aux Fruits Rouges | 15

Dehydrated Meringue filled with Lemon Oil Ice Cream
 Vanilla Scented Berry Compote
 Candied Lemon Rind and Fresh Mint



Les Fromages

Assortment of French Cheeses
 Cranberry-Walnut Bread,
 Grain Mustard
 Honeycomb
 Marmalade

3 for 15 5 for 24 7 for 32

BOISSON CHAUDES

Café	5
Espresso	4
Macchiato	6
Double Espresso	6
Cappuccino	6
Café au Lait Latte	6
Hot Tea	5

CORDIALS

Grand Marnier	12
Chambord	12
Amaretto Di Saronno	12
Kahlua	12
Bailey's Irish Cream	12
Domaine De Canton	12
St. Germain Elderflower	12

COGNAC | PORT

Hennessy VSOP	18
Hennessy XO	48
Remy Martin VSOP	18
Remy Martin XO	44
Remy Martin 1738	16
Sandeman Reserve	14
Sandeman 20 yrs	32

Executive Pastry Chef, Jason Jimenez

20% gratuity included for parties of 6 or more