



## 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

## 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. Germaine 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