

Desserts Menu

SPRING 2017

“À L’ASSIETTE”

Plated dessert

CRÈME BRULÉE DU LUBERON \$ 8

Burnt top custard with Madagascar vanilla bean and organic French lavender

FLOURLESS CHOCOLATE CAKE \$ 9

Barry semi sweet chocolate cake
Frozen chocolate cream
Jalapeño coulis and Chantilly cream

“COLONEL” \$ 7

Two scoops of house made lemon sorbet topped
with a splash of Absolut Citron vodka

“GENERAL” \$ 7

Two scoops of house made chocolate frozen cream
with a splash of Baileys

LEMON SORBET \$ 5

Two scoop of house made sorbet

PETITS FOURS \$ 5

Your choice of 2 each of macarons and chocolate caramel
No substitutions

“À LA BOUCHÉE”

Bite size sweets....as many as you want

STRAWBERRY PARISIAN MACARON \$ 1.75 each

House made rhubarb jam filled
Balsamic vinegar glaze

CARAMEL FDS \$ 1.50 each

Bite size chocolate-caramel topped with Fleur de sel