

Desserts Menu

SUMMER 2017

“À L’ASSIETTE”

Plated dessert

CRÈME BRULÉE DU JOUR \$ 8
Classic burnt top custard of the day

FLOURLESS CHOCOLATE CAKE \$ 9
Barry semi sweet chocolate cake
Frozen chocolate cream
Jalapeño coulis and Chantilly cream

SUMMER BERRIES “GRATINÉES” \$ 8
Fresh berries from the market with a Cabernet glaze
Around a Madagascar vanilla bean chiboust cream gratinée

“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