

Desserts Menu

WINTER 2018

“À L’ASSIETTE”

Plated dessert

CRISPY BREAD PUDDING \$ 7

Vanilla bread pudding deep fried dusted with cinnamon
FDS spiced rhubarb compote dipping sauce

TRIO OF CHOCOLATE \$ 10

White chocolate mousse covered with a dark chocolate “flocage”
Frozen milk chocolate cream topped with peanut butter and chocolate crisps
Dark flourless chocolate cake with dulce de leche

BAKED ALASKA \$ 8

House made Bourbon ice cream
Over a spiced carrot cake
Flambéed with Knob Creek Bourbon

“COLONEL” \$ 7

Two scoops of house made lemon sorbet topped
with a splash of Citron vodka and coriander dusted meringue

“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

2 each of macarons and chocolate caramel
No substitutions

“À LA BOUCHÉE”

Bite size sweets...as many as you want

”QUATRE EPICES” PARISIAN MACARON \$ 1.75 each

4 spices and orange cheesecake filled

CARAMEL FDS \$ 1.50 each

Bite size chocolate-caramel topped with Fleur de sel