

Dinner Desserts

Duo of Crème Brûlée

Vanilla Bean Crème Brûlée & Bittersweet Chocolate Crème Brûlée
With Fresh Strawberries & Mint Chardonnay Sauce

\$10.00

Grand Marnier Soufflé Classic

(Should be preordered or allow 30minutes)

\$13.50

Baked Alaska

With Green Tea Ice Cream and Raspberry Sauce
(Should be preordered or allow 30minutes)

\$12.00

Warm Persimmon Tart

With Rum Raisin Ice Cream in a Bittersweet Chocolate Sauce

\$10.00

Warm Thin Crusted Apple Tart

With Vanilla Ice Cream and Caramel & Chocolate Sauce

\$10.00

Warm Flourless Chocolate Cake

With Chocolate Sauce & Espresso Ice Cream

\$10.00

Timbal Elysee “Laserte”

Pure Vanilla Bean Ice Cream in a Cookie Tuile with Fresh Berries,
a Caramel Dome Served with a Raspberry & Vanilla Sauce

\$10.00

Ardi Gasna

French Sheep's Cheese Served with
Blackberry Marmalade & a Taste of Jurançon

\$12.50

Assorted Ice Creams & Sorbets

\$7.50