

DESSERTS



10

MADAGASCAR VANILLA CRÈME BRULEE

CORNMEAL SHORTBREAD, BLACKBERRY JAM



PORTUGUESE BREAD PUDDING

MADEIRA CARAMEL, CURRENTS, CHANTILLY CREAM



APRICOT ELDERFLOWER MOUSSE

ALMOND SPONGE CAKE, DULCEY GANACHE,
RASPBERRY-PEACH SORBET

ZUCCHINI CAKE

LEMON CREAM, OATMEAL STREUSEL, BLUEBERRY COMPOTE,
CRÈME FRAICH EICE CREAM



DARK CHOCOLATE CREMEUX

BROWNIE, BURNT ORANGE MERINGUE, BOURBON CARAMEL,
RYE COCOA NIB CRUMBLE, BLACK CHERRY ICE CREAM

“AFFOGATO”

MALTED VANILLA and SALTED CARAMEL ICE CREAM, ESPRESSO
FUDGE, WHIPPED COFFEE CREAM, MEXICAN CHOCOLATE CHIP
COOKIE CRUMBLE, CINNAMON SUGAR CHURRO 9



SEASONAL SORBET TASTING

6/SCOOP 3

PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES

Samantha Del Arroyo

Executive Pastry Chef



6/12/19