Dessert Menu

Mont-Blanc 18
Meringue shell filled with chestnut-rum ice cream, light vanilla mousse,
candied chestnut, and blackcurrant coulis

Bûche de Noël 14
Light hazelnut mousse with a soft pear center, roll in a Viennoise sponge cake finished with a
rich dark-chocolate glaze.

Caviamisu 22
tiramisu, light marscapone cream, coffee liqueur & amaretto, lady fingers, chocolate pearls

Tahitian Vanilla Crème Brûlée 16
silken custard with caramelized sugar, buttery almond streusel and a bright strawberry tarragon sorbet CN

Warm Medjool Date Pudding 17
cardamom toffee sauce, halva ice cream, toasted sesame seeds

Nocturne 21
all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze.
Hints of Espelette chili and safron finished with whisper of sea salt

Grand Marnier Souflé 22
topped with Tahitian vanillla crème anglaise GF
(dinner only)

Ice Cream
pistachio / vanilla / chocolate

$5 per scoop

Sorbet
lemon basil / strawberry tarragon / coconut

Fromages
$12 per cheese
served with toasted mixed nuts & dried fruit bread, fig jam, and fresh grapes

Alp Blossom
pasteurized cow's milk, from Austria, nutty, floral, slightly tangy notes, rolled in dried alpine flowers

Bijou
pasteurized goat's milk, from Vermont, creamy, bright, citrusy, nutty notes, mushroom, earthy

Fromager D'Affinois
pasteurized cow milk, Rhone, FR lusciously creamy, delicate sweetness, minimal tang or earthiness

Colston Bassett
pasteurized cow milk, ENG rich, creamy and complex, medium sharp

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food born illness. Restaurant does not assume liability for accidental cross contamination

DF - DairyFree | GF - GlutenFree | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork