

Dessert

SWEET ENDINGS

- MIDNIGHT TRAIN** 12
ESPRESSO MASCARPONE CHEESECAKE WITH
LADYFINGERS, OREO, AND MILK FOAM
- PEARADISE**
POACHED PEAR TART WITH PASTRY CREAM FILLING,
PEAR GELÉE, AND RASPBERRY ZINFANDEL SORBET
- APPLE PIE** 12
APPLE EMPANADA WITH PIE CRUST,
CALVADOS CREAM, MISO CARAMEL SAUCE,
AND MULLED RED WINE CARAMEL ICE CREAM
- PEANUT GALLERY** 12
CREAMY PEANUT BUTTER MOUSSE WITH
CARAMEL ICE CREAM, PEANUT BRITTLE, AND
CHOCOLATE POPCORN
- SUGAR AND SPICE** 12
HOT APPLE CIDER WITH SWEET POTATO BEIGNET,
APPLE CONFIT, GINGER MARSHMALLOWS, AND
GREEN APPLE SORBET
- WINTER HARVEST** 12
WARM KABOCHA CAKE WITH MAPLE PARFAIT,
PECAN CRUMBLE, AND CARAMEL SAUCE
- OOH!** 12
CHOCOLATE SPHERE FILLED WITH FUDGE,
CHOCOLATE BLACK OLIVE ICE CREAM AND
BLACK VELVET CAKE
- RISE 'N' SHINE** 15
CHOCOLATE SOUFFLÉ
WITH CRÈME ANGLAISE
Please allow 15 minutes

CHEESE

8 DOLLARS FOR ONE SELECTION

15 DOLLARS FOR CHOICE OF THREE

- FIORE SARDO**
SHEEP'S MILK: SHARP FLAVORED PECORINO
SERVED WITH SALTED CARAMEL SAUCE
- MANCHEGO**
SHEEP'S MILK: NUTTY WITH HINTS OF CARAMEL
SERVED WITH ALMOND BRITTLE
- COMTÉ**
COW'S MILK: CARAMELIZED, SWEET AND TANGY FLAVOR
SERVED WITH DRIED CRANBERRIES
- GARROTXA LA BAUMA**
GOAT'S MILK: DELICATE FLAVOR WITH HINT OF NUTTINESS
SERVED WITH PINEAPPLE CHUTNEY
- RED HAWK**
COW'S MILK: TRIPLE CRÈME, SMOOTH AND EARTHY
SERVED WITH BALSAMIC JELLY
- FOURME D'AMBERT**
COW'S MILK: SMOOTH AND CREAMY SEMISOFT BLUE
SERVED WITH FRUIT CHUTNEY

PASTRY CHEF
ROSIANA TONG