DESSERTS

PLATED DESSERTS

STRAWBERRY TART
pastry cream | fresh strawberries | pistachio crumble

CHOCOLATE DECADENCE GF
dark chocolate mousse | cocoa nibs | flourless chocolate cake

OPERA CAKE
almond sponge cake | espresso syrup | coffee buttercream | chocolate ganache

BEAUX-ARTS
cassis mousse | passion fruit crémeux | raspberry coulis | sablé breton

SACRÉ CŒUR
mandarin mousse | matcha panna cotta | almond pound cake

LEMON MERINGUE TART
fresh lemon curd | candied lemon zest | Italian meringue | almond tart shell

APPLE TART TATIN
caramelized apple | flaky pastry shell | vanilla bean cream

CARAMEL POPCORN TART
caramel-chocolate ganache | caramel mascarpone | caramel corn

NY CHEESECAKE
graham shell | vanilla bean | whipped mascarpone

ENHANCEMENTS

SLICED OR CHOPPED SEASONAL FRUIT $6
SEASONAL FLAVORS OF GELATO OR SORBETTO $7
ASSORTED MINI TARTS, PASTRIES, AND MACAROONS BY FRANCOISE PAYARD $8
NORMAN LOVE CONFECTIONS, GOURMET CHOCOLATES $8
HOUSE BAKED COOKIES WITH ORGANIC MILK $8