

DESSERTS

PLATED DESSERTS

à la carte | \$8

TIRAMISU TRIFLE ^V

espresso | sponge cake | mascarpone cream | cocoa powder

CRÈME BRÛLÉE ^{GF}

vanilla bean custard | caramelized sugar | fresh berries

CHOCOLATE TRUFFLE MOUSSE ^V

chocolate mousse | chocolate sponge cake | creamy chocolate center | dark chocolate shavings

SALTED CARAMEL SOUFFLÉ ^V

warm chocolate cake | salted caramel center | chocolate sauce | wild strawberry coulis

TRADITIONAL NEW YORK CHEESECAKE ^V

graham cracker crust | cream cheese | fresh strawberry

TRES LECHES ^V

sponge cake | sweet cream | chocolate shavings | wild berries

EMPIRE STATE APPLE TART ^V

shortbread crust | baked New York apples | caramel glaze

MIXED WILD BERRY TARTLET ^V

shortbread crust | Chantilly cream | marinated berries | powdered sugar

HAZELNUT KISS ^V

chocolate hazelnut cake | toasted hazelnut mousse | chopped hazelnuts

SEASONAL SLICED FRUIT & BERRIES ^{GF V}

tropical fruit | seasonal berries | vanilla yogurt sauce

ENHANCEMENTS

SLICED SEASONAL FRUIT & BERRIES ^{GF V} \$6

SEASONAL MINI TARTS AND PASTRIES ^V \$8

ASSORTED FRENCH MACAROONS ^V \$8

ASSORTED GOURMET CHOCOLATES AND TRUFFLES ^{GF V} \$10

HOUSE BAKED COOKIES ^V \$6

ASSORTED SEASONAL PETIT FOURS ^V \$8

GOURMET MINI CUPCAKES ^V \$6

CHOCOLATE BROWNIES ^V \$5