

DESSERTS

- Crème Brulée.....\$ 7**
Rich Vanilla Bean Custard Served Cold Topped With Caramelized Sugar
- Profiteroles Au Chocolat\$ 7**
Pate a Choux Pastry, "Cream Puff" Filled With French Vanilla Bean Ice Cream, Topped With Chocolate Sauce And Toasted Almonds
- Apple Tarte Tatin\$ 7**
Puff Pastry Filled With Baked, Thinly Sliced Granny Smith Apples And A Caramelized Butterscotch Sauce, Topped With French Vanilla Bean Ice Cream
- Flourless Génoise Chocolat Cake.....\$ 7**
For Chocolat Lovers, A Decadently, Rich Chocolat Cake, With A Ganache Chocolat Truffle Filled Center, Topped With French Vanilla Bean Ice Cream, And Carmel Sauce
- Sorbet\$ 8**
Chefs Selection Of Sorbets, Fruit Frozen Granit, A Refreshing Way To Finish A Meal
- Mousse Au Chocolat.....\$ 7**
Creamy Light And Fluffy Decadent Dark Chocolat Mousse
- Tarte de Fruits Classique.....\$ 8**
Sweet Pastry Crust Filled With Creamy Vanilla Bean Pastry Cream And Topped With Seasonal Fresh Fruit
- Cheese Plate.....\$12**
Chef's Choice Of Artisan Cheeses, Fruit And Candied Walnut
- Dessert Trio..... \$10**
A Taste Of Our Most Traditional Dishes On Our Menu Since 1998 Crème Brulee, Profiterole Au Chocolat, And Apple Tarte Tatin
- Crêpes Au Chocolat.....\$ 7**
Or Fresh Fruit.....\$ 8
A Crêpe Filled With Nutella, Or With Fresh Fruit, Topped With Chantilly, Toasted Almonds

Bon appétit

Ask your Server About our After Dinner Drinks

