

Dessert Menu*

Mont Blanc

Rum-Infused Chestnut Crèmeux
Ceylon Cinnamon Crispy Meringue

Nougat Glacé

Nougat Glacé Praliné
Maple-Ginger Caramel

Citrus “Madeleine”

Olive Oil Génoise Sponge, Citrus Mousseline
Citrus Medley

Pistachio

Pistachio Praliné
Grand Marnier Bavarois

Fig

Honey-Roasted Figs
Brown Butter Cake

Peanut

Roasted Peanut Brittle
Whipped Milk Chocolate Custard

Peruvian Dark Chocolate

Warm Peruvian Chocolate Tart
Tahitian Vanilla Ice Cream

Ice Cream

Selection of Four:

Coffee

Tahitian Vanilla

Sicilian Pistachio

Single Origin Peruvian Chocolate

Sorbet

Selection of Four:

Pear

Green Apple-Spruce

Clementine

Concord Grape

Assortment of Cheese

Selection of Four
(\$44 Supplement)

Orlando Soto, *Executive Pastry Chef*
José Almonte, *Pastry Chef*

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us.*