



SIT-DOWN DESSERT MENU

(CHOICE OF ONE)

CHOCOLATE DECADENCE

RICH DENSE CHOCOLATE TORTE ICED WITH GANACHE AND GARNISHED A RASPBERRY COULE

FRENCH APPLE TART

BUTTERY PÂTE SUCRÉE TOPPED WITH ALMOND
FRANGIPANE AND GRANNY SMITH APPLES

LEMON CURD TART

LEMON CURD ATOP A SHORTBREAD CRUST WITH SEASONAL FRESH FRUIT

COSTEAUX CHEESECAKE

RICH AND CREAMY WITH A GRAHAM CRACKER AND WALNUT CRUST AND SOUR CREAM TOPPING SERVED
WITH FRESH STRAWBERRIES

TRIPLE CHOCOLATE MOUSSE

THREE LAYERS OF MOUSSE – DARK CHOCOLATE, MILK CHOCOLATE AND WHITE CHOCOLATE
WITH A CHOCOLATE COOKIE CRUMB CRUST

\$5 PER PERSON (EXCLUDING TAX AND GRATUITY)

Pastry Chef Mairin Rossi

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