

## PATISSERIE

### **Chai Crème Brûlée**

Orange Madeleines 9

### **Banana Crepes**

Vanilla Bean Crepes, Brown Sugar Rum Custard, Caramel and Rum Glazed Bananas, Chantilly Cream, Cashew Rocher 10

### **Deconstructed Apple Pie**

Saffron Caramel, Caramelized Pie Crust, Granny Smith Apples, Saffron Vanilla Bean Shortbread, Crystalized Ginger Ice Cream 11

### **Profiteroles**

Chocolate Choux, Tart Cherry Jam, Pistachio Ice Cream, Dark Chocolate Sauce, Candied Pistachios, Filthy Cherries 10

### **All Things Chocolate**

Petite Chocolate Almond Cakes with Dark Chocolate Custard, Valrhona Caramelia Ice Cream, White Chocolate Macaron, Milk Chocolate Cream, Vanilla Bean Pearls 11

### **Black Forest Torte**

Dark Chocolate Sponge Cake, Kirsch Syrup, Chantilly Cream, Filthy Black Cherries, Chocolate Sauce, Cherry Fluid Gel 9

### **Poached Pears**

Red Wine Poached Pears, Vanilla Creme Anglaise, Warm Spiced Butter Cake, Vanilla Whipped Mascarpone, Pecan Streusel, Sweet Wine Reduction 9

### **Boozy Milkshake**

Ask Server for Today's Selection 9

### **Ice Cream/Sorbet Trio**

Ask Server for Today's Selection 9

### **Ice Cream by the Pint**

Ask Server for Today's Selection 10

Executive Pastry Chef,  
Michael Bump