
SWEET PLATE

CHOCOLATE BUBBLES

TOASTED MARSHMALLOW, HOT CHOCOLATE SOUP,
PUMPKIN SEED GELATO, CINNAMON CREAM

CARROT CAKE

PINEAPPLE STAR ANISE FOAM, FRIED CARROT STRINGS,
GINGER ANGLAISE, RUM RAISIN CREAM CHEESE GELATO

BLUEBERRY POMEGRANATE "MARTINI"

CITRUS CRÈME FRÂICHE, BLUEBERRY LEMON JAM,
ROSE PETAL FOAM, WALNUT HONEY OATS, POMEGRANATE SORBET

CHOCOLATE SOUFFLÉ

BITTER-SWEET CHOCOLATE SOUFFLÉ,
ANGLAISE AND VANILLA ICE CREAM
(\$3 SUPPLEMENTAL)

WARM PEAR TART

SAUTÉED VANILLA PEARS, HAZELNUT ALMOND TART,
PEAR CHIPS, BANANA PECAN ICE CREAM

SELECTION OF HOUSE MADE ICE CREAMS

VANILLA, CHOCOLATE CARAMEL, BANANA PECAN, PUMPKIN SEED,
RUM RAISIN CREAM CHEESE

SELECTION OF HOUSE MADE SORBETS

GRAPEFRUIT-LYCHEE, SPICED PAPAYA, POMEGRANATE,
VANILLA PEAR, MANGO

OUR ICE CREAMS AND SORBETS ARE CHURNED FRESH DAILY

\$12 A LA CARTE

Maximino Carmona-Rivera - Pastry chef
Fred Ortega - Executive Pastry Chef

Jason Cichonski - Chef De Cuisine
Eric Simonis - General Manager