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## SWEET PLATE

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### HONEY & ALMOND

NOUGAT MOUSSE, CASSIS SORBET, DRIED FRUITS,  
VANILLA CHERRY, DESICCATED HONEY FOAM

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### CHOCOLATE BUBBLES

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

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### CARROT CAKE

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

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### BLUEBERRY POMEGRANATE "MARTINI"

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

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### CHOCOLATE SOUFFLÉ

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

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### WARM PEAR TART

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

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### SELECTION OF HOUSE MADE ICE CREAMS

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

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### SELECTION OF HOUSE MADE SORBETS

GRAPEFRUIT-LYCHEE, CASSIS, POMEGRANATE,  
VANILLA PEAR, MANGO

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**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