
SWEET PLATE

PINEAPPLE SOUP

GINGER FOAM, LEMON CROUTONS, BASIL SAUCE,
CUCUMBER PEARLS, COCONUT-CILANTRO SORBET

CITRUS "MARTINI"

LEMON MOUSSE, ORANGE BLOSSOM BUBBLES,
POPPY SEED, GRAPEFRUIT AND MANDARIN SORBETS

APPLE

APPLE MEDLEY, BLACKBERRY FOAM, CURRY BEIGNET,
MASCARPONE CREAM AND PIE CRUST ICE CREAM

WARM PEAR TART

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

PEPPERMINT CHOCOLATE SOUFFLÉ

BITTER-SWEET PEPPERMINT CHOCOLATE,
COCONUT ANGLAISE
(\$3 SUPPLEMENTAL)

CHOCOLATE NUT BAR

CHOCOLATE WITH PEANUT, ALMOND AND TOFFEE,
GRAPE SAUCE, LIME MARSHMALLOW, MILK ICE CREAM

SELECTION OF HOUSE MADE SORBETS

COCONUT-CILANTRO, WHITE PEACH, APPLE,
GRAPEFRUIT-LYCHEE AND MANDARIN-LIME

SELECTION OF HOUSE MADE ICE CREAMS

VANILLA, CHOCOLATE CARAMEL,
BANANA PECAN, MILK, PIE CRUST

OUR ICE CREAMS AND SORBETS ARE SPUN FRESH DAILY

\$12 A LA CARTE

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

Eric Simonis
Lacrox **General Manager**