
SWEET PLATE

BASIL

WHITE CHOCOLATE BASIL MOUSSE, MINT JUS
APPLE-FENNEL SALAD, WATERMELON WATER ICE

FROZEN CHOCOLATE BAR

BANANA CARAMEL, BLACKBERRY COMPOTE
HAZELNUT CRUMBLE AND OVALTINE ICE CREAM

CHERRY COCOA "MARTINI"

FRESH VANILLA CHERRIES, COCONUT BLANKET
MICRO BROWNIES, COCONUT SORBET

PEACHES

POACHED PEACH WITH ALMOND CARAMEL CREAM
BERRY JUS AND RASPBERRY THYME SORBET

CHOCOLATE SOUFFLÉ

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

ANGEL SOUFFLÉ

LIGHT EGG WHITE SOUFFLÉ WITH MIXED FRUIT BERRIES

SELECTION OF HOUSE MADE ICE CREAMS

TAHITIAN VANILLA, DARK CHOCOLATE, OVALTINE CRUNCH,
ALMOND -CARAMEL, ROSEMARY LEMON

SELECTION OF HOUSE MADE SORBETS

WATERMELON, COCONUT, MANGO-PASSION, LEMON, PEAR

OUR ICE CREAMS AND SORBETS ARE CHURNED FRESH DAILY

DESSERTS ARE COMPLIMENTARY WITH TASTING MENU

\$12 A LA CARTE

6.1.09

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

Eric Simonis - Sommelier
Edward Wildman - General Manager

6/5/2009