

# Dinner Desserts

**Glace à la vanille au caramel croquant,  
Sauce tiède au chocolat mi amer \$9.00**

Hokey ice cream covered in warm bitter sweet chocolate

**Tarte aux poires à la crème d'amande  
Glace à la Mascarpone et gelée de poire \$10.00**

Warm Pear and almond tart with mascarpone ice cream and pear jelly

**Flottante \$10.00**

Salted caramel, vanilla custard, meringue, caramelized pistachios

**Tarte au Chocolat \$10.00**

Warm chocolate tart, chocolate sorbet, orange reduction, orange tuille

**Saint Honoré \$8.00**

Pate choux, coffee crème Anglaise, cream puffs  
Dipped in caramel on sugar dough with light pastry cream

Parties of 6 or more are subject to an 18% service charge and applicable tax.

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.

**Conceptualized by three star Michelin Chef Antoine Westermann**

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