

## DESSERTS

### CRÈME BRULEE

Vanilla bean custard, caramelized sugar crust

### CHOCOLATE PATE

Dark chocolate, crème anglaise and raspberry coulis

### WHITE CHOCOLATE STRAWBERRY MOUSSE TORTE

Frozen white chocolate mousse, strawberries in sugar cookie crust with strawberry coulis and crème anglaise

### POTS DE CRÈME AU CHOCOLAT

Baked milk chocolate cream

### VACHERIN

Vanilla bean ice cream and raspberry sorbet layered with meringue, topped with whipped cream and toasted almonds

Desserts \$7.00

### PLATEAU DE FROMAGES

Chef's selection of French artisanal cheeses

\$12.95