

## **Desserts**

*(all desserts with an \* are available for selection on the Prix Fix menu)*

### **CRÈME BRÛLÉE À LA VANILLE 9\***

*Rich Custard Base Topped with a Contrasting Layer of Hard Caramelized Sugar*

### **MARQUISE AU CHOCOLAT 9\***

*House Speciality: Rich Chocolate Truffle Cake, "Crème Anglaise" Sauce*

### **VERSION FRANÇAISE DU TIRAMISU 9\***

*Chef's Version of Tiramisu, Served with Espresso Ice Cream*

### **FRENCH STYLE CHEESECAKE 9\***

*Chef's Version of Cheesecake served with Berries and Coulis*

### **CHARLOTTE CITRON, COULIS DE FRAMBOISE 9\***

*Delicate Combination of Light Citron Mousse, Thin Almond Crust, Fresh Raspberry Sauce*

### **FONDANT AU CHOCOLAT 9\***

*Warm Chocolate Cake, Vanilla Ice Cream, Candied Hazelnuts*

### **TARTE FINE AUX POMMES 9\***

*Thin Puff Pastry Crust Topped with Thinly Sliced Apples and Sugar, Baked until Caramelized, Served with a Scoop of Vanilla Ice Cream*

### **TRIO DE SORBETS 8\***

*Passion Fruit, Raspberry, and Lemon*

### **PÊCHE POCHÉE 9**

*Poached White Peach with Whipped Cream, "Crème Anglaise" and Raspberry Coulis*

### **CAFÉ GOURMAND 15**

*Tiramisu, Chocolate Molten, Vanilla Bean Ice Cream, and Choice of Espresso or Cappuccino*

### **ASSIETTE DE FROMAGES 15**

*4 Cheeses of the Day, Dry Fruits and Nuts*

### **SOUFFLÉ AU GRAND MARNIER 15\***

*(\$8 supplement on prix-fixe dinner menu) (Allow at least 25 minutes)*

### **SYMPHONIE 15 (Dinner Only)**

*Mini Grand Marnier Soufflé, Citron Mousse, Molten Chocolate Cake, Tiramisu (allow at least 10 minutes)*