

Desserts

Valrhona Chocolate Truffle Soufflé
Espresso Anglaise and Chantilly Cream

Pur Caribe Chocolate Crunch Pyramide
Caramelized Bananas and Vanilla Anglaise

Quartet of Crème Brûlées
Classic Vanilla Bean, Dark Chocolate, Butterscotch and Lemon Grass-Ginger
Langues-de-Chat

Warm Périgourdine Walnut Tart
Apple and Fennel Confit Sautéed in Sauternes and Vanilla

Merlot-Poached Pear Financier
with Almond Praline, Caramel Swirl Vanilla Ice Cream and Chocolate Sauce

Cinnamon-Scented Lemon and Pistachio Gâteau
with Cappuccino Sorbet and Berry Coulis

Passion Fruit Mousse au Fromage
Melange of Tropical Fruit and Macadamia Nut Nougatine

Terrine of Fruit in Citrus Consommé

Sorbet "Up" with Honey Tuile
Meyer Lemon, Ruby Red Grapefruit, Orange Pomegranate, Champagne and Mint

Cookie Plate
including Russian Tea, Three Ginger, Chocolate Chip, Meyer Lemon,
Earthquake, Cinnamon-Pistachio Biscotti and Chocolate Milk Chocolate Chip Biscotti

Nine Dollars

David Jeffries
Pastry Chef