

## Dessert Menu

All desserts, except where otherwise noted, are \$9.50

### **Maple Pecan Tart**

*A buttery tart shell filled with pecans in a maple custard served with rum raisin ice cream*

### **Chocolate Tiramisu**

*Chocolate Mascarpone Cream layered with Chocolate "Ladyfinger" Cake soaked in Coffee and Liqueur*

### **Red Velvet Baked Alaska**

*Red Velvet cake topped with cream cheese ice cream and surrounded with toasted meringue*

### **Pumpkin Crème Brulee**

*Spiced pumpkin custard served with cinnamon "Langue du Chat" cookies*

### **Apple Mille-Feuille**

*Baked Phyllo layered with sautéed apples, and vanilla pastry cream*

### **"Poire Belle-Hélène"**

*Tea poached pear served with chocolate cake, milk chocolate parfait and chocolate chiboust*

### **Ice Cream**

*Tahitian Vanilla, Valrhona Chocolate, Cream Cheese, Rum Raisin*

### **Sorbet**

*Raspberry, Passion Fruit, Green Apple, Cassis*

### **Banana Flambé**

*Prepared tableside for a minimum of two guests  
\$12.50 per person*

### **Cheese Plate**

*Please ask for the list of tonight's selections.  
Served with Toasted Fig Bread, Honey, Candied Almonds,  
Cranberry Chutney & Fresh Fruit  
\$14.00 per person*