

Desserts

\$ 8.50

Raspberry Napoleon with Hazelnuts, Chantilly Cream
and "Pleasantdale Farm" Honey Ice Cream

Trilogy of Crème Brûlée
(Tahitian Vanilla, Orange, Spiced Milk Chocolate)

Fricassée of Fresh Fruit and Berries, Assorted Sorbets, Almond Tulip

Chablis Poached Anjou Pear with Almond Frangipane Cake,
Homemade Pleasantdale Château Farm Honey Ice Cream

Pumpkin Cheese Cake with Toasted Coconut,
Homemade Organic Maple Ice Cream with Candied Walnuts

Chocolate Menu

"Grand Chocolate Voila" Banana and Chocolate Surprise

Chocolate Fudge Sundae, Vanilla Ice Cream, Whipped Cream,
Toasted Walnuts

Valrhona Flourless Chocolate Cake with Crème Anglaise

Cheese Plate

\$15.00

Artisanal Cheese Selection with Organic Quince Paste

Ice Cream and Sorbets

French Vanilla, Dark Chocolate Chip, Rum-Raisin, Black Raspberry
Blood Orange Sorbet, Lemon Sorbet, Raspberry Sorbet.