

# Dinner Desserts

## **Duo of Crème Brûlée**

Vanilla Crème Brûlée & Maccha Green Tea Crème Brûlée  
With Fresh Strawberries & Mint Chardonnay Sauce

\$10

## **Persimmon and Blackberry Clafoutis**

With White Chocolate Ice Cream and Maccha Macaroon

\$10

## **Grand Marnier Soufflé Classic**

(Should be preordered or allow 30minutes)

\$13.50

## **Baked Alaska**

With Green Tea Ice Cream and Raspberry Sauce

(Should be preordered or allow 30minutes)

\$12

## **Warm Thin Crusted Apple Tart**

With Vanilla Ice Cream and Caramel & Chocolate Sauce

\$10

## **Warm Flourless Chocolate Cake**

With Chocolate Sauce & Espresso Ice Cream

\$10

## **Timbal Elysee “Laserte”**

Pure Vanilla Bean Ice Cream in a Cookie Tuile with Fresh Berries,  
a Caramel Dome Served with a Raspberry & Vanilla Sauce

\$10

## **Ardi Gasna**

French Sheep's Cheese Served with  
Blackberry Marmalade & a Taste of Jurançon

\$12.50

## **Assorted Ice Creams & Sorbets**

With Mix Berries and Almond Cookie

\$8