

Dessert

Crêpes Suzette

gf, vegetarian - \$16 Orange butter, grand marnier

Berry Crêpe

gf, vegetarian - \$17 Mascarpone lemon curd cream, layered crêpe cake, seasonal berries, chantilly cream

Chocolate Crêpe

gf, vegetarian - \$17 Chocolate crêpe, chocolate butter cream, orange chantilly cream

Crème Brûlée

gf, vegetarian - \$16 Vanilla bean custard, caramelized sugar

Pot de Crème

gf, vegetarian - \$17 Rich dark chocolate custard, whipped cream, shortbread cookie

Brioche Bread Pudding

vegetarian - \$15 House made brioche bread pudding, icing drizzle, sweet corn ice cream

Foie Gras Donut & Pistachio Latte - \$18

House made donut, cherry & wine foie mousse filling, dipped in dark chocolate, sprinkled with toasted pistachio, & paired with a pistachio latte *Foie Gras Donut only - \$15