

D E S S E R T S P R I X F I X E

SWEET PRELUDE

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RHUBARB CONTRASTS

Rhubarb Double Cream, Rhubarb Sorbet, Lychee Gelée

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PECAN PIE REVISITED

Pecan Panna Cotta, Aerated Pie Crust, Maple Bourbon Ice Cream

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DARK CHOCOLATE BROWNIE

Minted Pea Ice Cream, Bacon Meringue, Sweet Pea Crumble

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PICHOLINE PETITS FOURS AND CHOCOLATES

3 course prix fixe 32.

Wine pairings additional 18.

DANIEL KLEINHANDLER Chef Pâtissier