

D E S S E R T S

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CHOCOLATE "TOSTADO"

Chocolate Baguette, Guanaja Mousse, Marqués de Valdueza Olive Oil

RHUBARB CONTRASTS

Rhubarb Double Cream, Rhubarb Sorbet, Lychee Gelée

PECAN PIE REVISITED

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

DARK CHOCOLATE BROWNIE

Minted Pea Ice Cream, Bacon Meringue, Sweet Pea Crumble

PASSION FRUIT CANNOLI

Pineapple, Coconut Pearls, Exotic Fruit Soup

SELECTION OF SORBETS AND ICE CREAMS

SELECTION OF ARTISANAL CHEESES

Cave-Ripened

DANIEL KLEINHANDLER Chef Patissier