

desserts

citrus

carrot sorbet, white chocolate
bergamot curd, angels food,
shortbread

yogurt semifreddo

green grapes, melon, shiso,
finger lime, white chocolate

crème fraîche, sable breton
financier, chestnut jam, vanilla mousse

dulcey cremeux

spiced genoise, sunchoke, cocoa nibs

caramelia cream, chocolate cake
sour cream, mascarpone ice cream
hazelnut, cocoa streusel

daily selections of ice creams & sorbets

market cheeses (*\$10 supplement, per guest*)

pastry chef, david rodriguez / sous chef, alejandra Gomez

dessert tasting menu

“cocktails”

banana sorbet
lychee, lime

yogurt semifreddo,
green grapes, melon, shiso,
finger lime, white chocolate
sparkling muskat, törley, fortuna

crème fraîche, sable breton
almond cake, chestnut jam, vanilla mousse
moscatel Málaga, "*victoria #2*" jorge ordoñez & co 2008

dulcey cremeux
spiced genoise, sunchoke, cocoa nibs
20 year tawny port, ferreira

caramelia cream, chocolate cake
sour cream, mascarpone ice cream,
hazelnut, cocoa streusel
welschriesling trockenbeerenauslese, rosenhof 2010

six course dessert tasting
50 / 85 with beverage pairing