

Cacao Dessert Menu

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Tarte au Citron

Fresh Berries, Lemon Curd, Crème Chantilly

Trio Creme Brulee

Melt-in-your mouth silky custard topped with a layer of caramelized sugar. Served in three flavors: vanilla, chocolate, and flavor du jour

Moelleux au Chocolat

Warm chocolate cake baked slowly to reveal a molten center.

Served with vanilla ice cream and Dulce de Leche Sauce.

**please allow 15 minutes to bake.*

Tarte aux Pommes

Warm airy pastry tart topped with freshly baked apple slices

and vanilla ice cream. Topped with powdered sugar.

**please allow 20 minutes to bake.*

Profiteroles

Custard filled delicate pastry puffs, drizzled with chocolate sauce.

Served with vanilla ice cream.

Trio Sorbets

A refreshing and light sorbet in three flavors:

Chef's Selection

Cacao Mousse au Chocolat

Chocolate Mousse, Sugar Tuile, Dulce de Leche

Poire au Vin

Red Wine and Cinnamon Poached Pear, Crème Fraiche, Chocolate Sauce

Blueberry Crepes

Blueberry Compote, Crème Chantilly

Espresso Martini \$14

Absolut Vanilla, Coffee Liqueur, Godiva, Espresso Shot
