

AMORETTE

DESSERT

PEANUT & CHOCOLATE

Caramel Sauce, Peanut Ice Cream, Chocolate Crèmeux

VANILLA SPHERE

Roasted Pecan, Tahitian Vanilla Mousse, Praline

GRAPEFRUIT HIBISCUS VACHERIN

Herb Sorbet, Crispy Meringue, Hibiscus Coulis

BLACK & WHITE

*Manjari Chocolate Ganache, Caramelized Cocoa Nibs,
White Chocolate Ice Cream*

CITRUS MERINGUE

Lemon Cream, Mandarin Sorbet, Candied Kumquat

GOAT CHEESE SEMIFREDDO

Beet Sponge, Goat Milk Sorbet

SEASONAL SELECTION OF ICE CREAM & SORBET

*For a sweet ending to dinner, ask your server for a tour of
the Chef's Table, located in the Kitchen*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.