

## *Plats Final*

*\$16*

### **MARCO PIERRE WHITE'S ETON MESS**

*Strawberries, Meringues, Strawberry Gelato  
And Chantilly Whipped Cream*

### **MOLTEN LAVA CAKE**

*Fleur de Sel & Organic Raspberries, Sauce Framboise, Candied  
Seville Orange*

### **LEMON CHEESECAKE PIE**

*Meyer Lemon Curd, Wild Maine Blueberry Coulis,  
Rainbow Nonpareils*

### **CRÈME BRÛLÉE**

*Whiskey Sugar Crust, Blackberries, Sugar Cookies*

### **BELGIUM CHOCOLATE MOUSSE**

*Layered With Espresso Soaked Lady Fingers, Mascarpone,  
Vietnamese Cinnamon, White Chocolate Pearls*

### **TODAY'S FLAVOR OF SORBET OR GELATO**

*Unadorned*

## *Les Fromages*

*\$18*

*A Duet of Unique Contrasting French Cheeses, Served with Toasted  
Cranberry Pecan Bread, Fresh Honeycomb & Adreche Confiture*

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