

Earl grey soufflé with milk ice cream

Caramelized pain perdu  
Bartlett pear, beurre noisette ice cream  
25-year Balsamico

Meyer lemon pudding cake  
strawberry meringue, compressed rhubarb  
Champagne sorbet

Caramel chocolate mousse  
chocolate sable, milk jam, quark ice cream

Lime ganache  
coconut dacquoise, passion fruit, tequila gelée  
Thai banana ice cream

Apple tarte Tatin with vanilla ice cream  
*(for two guests)*

Artisanal cheeses  
*Comté, cow's milk, Franche-Comté*  
*Tête de Moine, cow's milk, Bellelay*  
*Brillat-Savarin Petite, cow's milk, Normandy*  
*Red Hawk, cow's milk, California*  
*Selles-sur-Cher, goat's milk, Loire Valley*  
*Fourme d'Ambert, cow's milk, Auvergne*

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Tea, coffee, infusions and Bon Bon trolley

\$8.00