



D E S S E R T S

PASTRY CHEF: ASHLEY ROEHRIG

ALL DESSERTS \$10

SMASH BAR

Milk chocolate candy bar filled with hazelnut ganache, salted caramel, peanuts, and milk chocolate crunch, with gold leaf

DARK CHOCOLATE MOUSSE BOMBE

Atop hazelnut chocolate crunch, with coffee ice cream

ALSATIAN APPLE TART

Buttery puff pastry topped with pastry cream and apples, with ancho cinnamon ice cream

BANANA FOSTER CREPE

Served with a vanilla cream sauce

CREAMSICLE CREME BRULEE

Vanilla orange creme topped with burnt sugar, whipped cream, oranges

MADELEINES

Served warm with powdered sugar

BEIGNETS

Pillows of delicious fried dough, covered with powdered sugar, with dulce de leche dipping sauce

THE BEEHIVE

Meringue beehive filled with passion fruit ice cream, served with raspberries

HOUSE-MADE ICE CREAM & SORBET

Served in a brandysnap bowl

Choice of:

Ice cream - vanilla, chocolate, ancho cinnamon, passion fruit, coffee

Sorbet - key lime, vanilla pear

EAST END
BRASSERIE

