



## DESSERT

(GF) GLUTEN-FREE (N) CONTAINS NUTS (V) VEGETARIAN (V+) VEGAN

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### COCONUT LIME SORBET <sup>V+</sup>

Fruit Caviar, Graham, Mint

| 8

### BROWN BUTTER FINANCIER <sup>N</sup>

Almond Cake, Cherries, White Chocolate

| 10

### TART AU PAMPLEMOUSSE

Grapefruit, Poppy Seed, Basil

| 10

### ESPRESSO CREME BRULEE BOMBE

GF

Blueberry, Truffle Brownie

| 9

### CASSIS ÉCLAIR

Lemon, Lavender, Orchids

| 9

### GÂTEAU AU CHOCOLAT À L'ORANGE SANGUINE

Chocolate Cake, Blood Orange,  
Sea Salt, Burnt Honey

| 10

This dessert menu is designed by our Bachelor class and is prepared by students under the supervision of Chef Katherine Honeyman