

DESSERTS 2020

For a perfect match :

Cognac

praline iced parfait

caramelized filbert nuts, maple meringue \$18

A Cognac or an Armagnac

Comforting

black spruce crème brûlée

haskap jelly, house made marshmallow \$18

Bubbles

The Sphere *

Grand Marnier and coconut ice parfait

pistachio sponge cake

Poire de glace

exotic fruit nectar \$18

Domaine des Salamandres (2 oz) \$14

* gluten free

The Temptation

creamy chocolate, peanut crunch

cacao cake

burnt toast ice cream \$18

Sommelier's inspiration

Chef's inspiration

More details from your waiter. \$18

Sommelier's inspiration



S A I N T - A M O U R

1 9 7 8