

## DESSERTS 18

### SOUFFLE CHARTREUSE

Mint-Chartreuse Soufflé, Biscuit Jaconde, Citrus Mousse  
Lime Meringue, Chartreuse Parfait, Kumquats

### THE ROSE

Grapefruit Marmalade, Hibiscus Syrup, Rose Kirsch Parfait  
Rose Cristal de Vent, Exotic Fruit Salad  
Vanilla Bean Nappage, Hibiscus Granite, Phyllo Crisp

### VARIATION OF SORBETS & ICE CREAM

Seasonal Fruit Salad, Coco Lassi, Fruit Coulis

### CHOCOLATE LATOUR CAKE NUM 4

Hazelnut, Coffee, Milk Chocolate, Chocolate Glaze  
Campari-Blueberry Coulis, Toasted Coconut  
Preserved Apples, Rum Syrup, Grapefruit-Espelette Sorbet

### CHOCOLATE SOUFFLÉ

Whiskey Parfait & Caramel, Yogurt Panna Cotta  
Raspberry & Red Currant Jelly  
Caramelized Peanuts, Cassis Sorbet, Chocolate Ganache

## THE CHEESE COURSE 20

### CHOICE OF

Seasonal Cheese, Sarasson Cream, Walnut Paste  
Cramone Mustard, Homemade Chutney