

THE SAINT LOUIS ROOM

~ **DESSERT MENU** ~

~ *These desserts have a 20 minute preparation time from the time you order:*

~ **CHERRIES JUBILE ***

(flambéed tableside)

~ **BANANA FLAMBÉ ***

(flambéed tableside) with pineapple confit and homemade rum ice cream

~ **THIN WARM APPLE TARTE**

caramel sauce and homemade maple ice cream

~ **BAKED ALASKA**

(flambéed tableside - for two only)
with homemade kona coffee ice cream

~ **SOUFFLÉ OF THE DAY**

~ **CRÊPES SUZETTE**

(prepared tableside, for two or more)

~ **WARM RASPBERRY FONDANT**

with a chocolate hazelnut core and vanilla ice cream

~ **CARAMELIZED APPLE BEGGARS PURSE**

with calvados sorbet

~ **POACHED PEAR**

in white burgundy and black currant with cassis sorbet

~ **VALRHONA CHOCOLATE CARAMEL MOUSSE**

~ **“PROFITEROLES AU CHOCOLAT”**

miniature cream puffs filled with homemade vanilla ice cream
and warm valrhona chocolate sauce

~ **SUGARLESS STRAWBERRY SORBET AND STRAWBERRIES**

in a baked feuille de brick, topped with sugarless whipped cream

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French Press Coffee

The French press method of coffee brewing captures more of the essential oils, aromatic flavors and savory finish than the traditional filtered drip brew style of brewing.

***Gluten Free Dessert**