

# Desserts

*Valrhona Chocolate Truffle Soufflé*  
Espresso Anglaise and Chantilly Cream

*Pur Caribe Chocolate Crunch Pyramide*  
Caramelized Bananas and Vanilla Anglaise

*Quartet of Crème Brûlées*  
Classic Vanilla Bean, Dark Chocolate, Butterscotch and Lemon Grass-Ginger  
Langues-de-Chat

*Warm Périgourdine Walnut Tart*  
Apple and Fennel Confit Sautéed in Sauternes and Vanilla

*Merlot-Poached Pear Financier*  
with Almond Praline, Caramel Swirl Vanilla Ice Cream and Chocolate Sauce

*Cinnamon-Scented Lemon and Pistachio Gâteau*  
with Cappuccino Sorbet and Berry Coulis

*Passion Fruit Mousse au Fromage*  
Melange of Tropical Fruit and Macadamia Nut Nougatine

*Terrine of Fruit in Citrus Consommé*

*Sorbet "Up" with Honey Tuile*  
Meyer Lemon, Ruby Red Grapefruit, Orange Pomegranate, Champagne and Mint

*Cookie Plate*  
including Russian Tea, Three Ginger, Chocolate Chip, Meyer Lemon,  
Earthquake, Cinnamon-Pistachio Biscotti and Chocolate Milk Chocolate Chip Biscotti

Nine Dollars

*David Jeffries*  
Pastry Chef