

# GRAND FINALE

\$12

## CARROT CAKE

*walnut + pineapple + lemon pearls + carrot gel  
+ goat's cheese cheesecake*

## RASPBERRY + LEMON GATEAU

*lemon + raspberry + vanilla bean sorbet  
+ white chocolate buttercream*

## CRÈME BRÛLÉE

*authentically local + seasonally inspired + ever changing*

## RHUBARB TART

*rhubarb + honey + crème fraîche ice cream  
+ flaky dough + almond*

## PARIS BREST

*dark chocolate ganache + pistachio + orange marmalade*

## JUMBO MACARON

*chef inspired*

# VG

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Restaurant

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If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.