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 Restaurant

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.