



## DESSERTS

<b>Name</b>	<b>Chocolate Fondant \$12</b>
<b>Description</b>	molten choclte lavae cake with yuzu caramel, almond crumble, mastitha gelato, raspberry gelee
<b>Sauce</b>	raspberry gelle
<b>Garnish</b>	almond crumble
<b>Allergies</b>	gluten, nuts, eggs
<b>Name</b>	<b>Japanese Cheesecake \$14</b>
<b>Description</b>	Semi freddo base with a lavender almond crumb topped with yuzu ganache and strawberries, tuille
<b>Sauce</b>	Strawberries, Yuzu ganache
<b>Garnish</b>	Edible flowers
<b>Allergies</b>	gluten, nuts (almonds), eggs, dairy
<b>Name</b>	<b>Chocolate Avocado Mousse \$14</b>
<b>Description</b>	Chocolate avocado mousse, with grapefruit segments, candied cocoa nibs topped off with coconut sorbet, cocnut caramel
<b>Sauce</b>	Avocado, dark chocolate, cocoa powder, salt, agave (mousse), mint
<b>Garnish</b>	Coconut
<b>Allergies</b>	
<b>Name</b>	<b>Gianduja Panna Cotta \$14</b>
<b>Description</b>	Cantonese caramelized black sesame, black goma cremeuz, bruleed bananas, candied hazelnuts
<b>Sauce</b>	black goma cremeux
<b>Garnish</b>	Black sesame, candied hazelnuts
<b>Allergies</b>	nut, sesame, gelatin (not vegan), dairy
<b>Name</b>	<b>Olive Oil Cake \$15</b>
<b>Description</b>	Olive oil cake with goat cheese foam, bruleed figs, white tea anglaise, and pine nuts.
<b>Sauce</b>	white tea anglaise, fruit jam
<b>Garnish</b>	Figs, pine nuts
<b>Allergies</b>	Dairy, Gluten, Nuts, Eggs
<b>Name</b>	<b>Dessert Platter \$95</b>
<b>Description</b>	1 panna cotta, 1 olive oil cake, 1 cheesecake, 3 scoops ice cream/sorbet and seasonal fruit.
<b>Ingredients</b>	
<b>Allergies</b>	Gluten, Nuts, Eggs,Dairy.