DESSERT

Cakes & Mousses | 9 each

Black Forest
chocolate sacher cake, manjari chocolate mousse, brandied cherries
Raspberry Chambord
vanilla sponge, white chocolate mousse, raspberry gelee
Yogurt
greek yogurt mousse, brown butter cake, seasonal fruit compote

Ice Creams & Sorbets
one scoop 5 | three scoops 13

Ice Creams
vanilla, dark chocolate, caramelized banana, burnt cinnamon
Sorbets
strawberry sorbet with PX sherry, seasonal fruit

Bazaar Patisserie Sweets Selection
three pieces 15 | five pieces 24 | eight pieces 38

Cream Puffs
Chocolate
chocolate chantilly, olive oil jam, maldon sea salt
Peach Melba
vanilla diplomat cream, raspberry compote, peach compote

Tarts
Key Lime
key lime cream, toasted meringue, white chocolate
Milk Chocolate Peanut
milk chocolate ganache, salted caramel, candied peanuts
Yuzu Raspberry
yuzu curd, raspberry compote, toasted meringue

Cookies
Pecan Pie Cookie
brown butter, toasted pecan - GF
Chocolate Chip Cookie
soft center, mini dark chocolate chips
PB&J Alfajore
peanut butter ganache, strawberry jam, peanut brittle
Chocolate Hazelnut
milk chocolate, toasted hazelnut, maldon sea salt

Sweet Bites
Pionono
vanilla rum cake, pastry cream, caramelized yolk custard
Doughnut
doughnut mousse, doughnut caramel, flavored chocolate shell

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. A 20% suggested gratuity is added to parties of 6 or more. *Based on market availability.