

DESSERT

Cakes & Mousses | 9 each

Black Forest

chocolate sacher cake, manjari chocolate mousse, brandied cherries

Raspberry Chambord

vanilla sponge, white chocolate mousse, raspberry gelée

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.