

Dessert MENU

THE BOLETUS MUSHROOM

The head is composed with a Crunchy Pate a Sable shortcrust, red currant confit, trapped in a very light white chocolate, mascarpone mousse.

The stalk is composed of vanilla cake with a fresh raspberry marmalade, mascarpone cheese, dark chocolate mousse. Gluten free Dark chocolate daquoise. Chocolate decorations.

KEY LIME TART

Key Lime, Mascarpone cheese, Lemon puree, Vanilla White Chocolate mousse . Dark Chocolate Short Crust

DARK CHOCOLATE CAPPUCCINO TART

Dark Chocolate Cremoso | Coffee Cake | Dark Chocolate | Mascarpone Cheese Mousse

NAPOLEON CAKE

Thousand Sheets of Puff Pastry | Vanilla | Pastry Cream

LEMON RASPBERRY CAKE

Vanilla Cake | Lemon Curd | Raspberry Confit | White Chocolate Mousse

PEACH CAKE

Fresh Georgia Peach | Strawberry Cremeux | Sponge Cake | Strawberry Mascarpone Mousse

STRAWBERRY CAKE

Strawberry Chocolate Cremeux | Mascarpone Mousse | Dark Chocolate Mousse

POISONOUS APPLE

Pureed Honeycrisp with Brown Sugar | White Chocolate Mascarpone Cheese | Dark Chocolate Basket | Chocolate Mousse | Dark Chocolate Pate Sable

LEMON SPLASH

Lemon Curd | Lemon Puree | Vanilla | Mascarpone Cheese | White Chocolate Mousse | Lemon Cake