



Dessert & Cheese Menu

Artisan Imported Cheese Plate \$13.50

*A Selection of 4 Fromages, nuts and fresh berries
And Quince Paste*

Lemon Meringue Tarte \$14

Locally Grown Lemons, Italian Meringue on a Pâte Brisée Shell

Peach Cobbler \$12

*Oven-Baked Peaches in a Pastry Dome
And Tahitian Vanilla Bean Ice Cream*

Raspberry Feuilleté \$14

*Fresh Raspberries and Vanilla Custard in a Light Shell, on a
Bed of Warm Caramel, Surrounded by Fresh Raspberries*

Floating Island \$11

*Roasted Almonds on a Soft Meringue on a Sea of Crème
Anglaise
With a Hard Candy Shell*

The Cuistot Sundae \$13

*Tahitian Vanilla Ice Cream, “Crème Fouettée”
And Italian Chocolat Liqueur*

Chocolate Cake Melting My Heart \$14

*Molten Chocolate Cake Served in a Dish with Seasonal Sorbet
Please allow 12 minutes for preparation*

Espresso Crème Brulee \$13

Homemade Cookies and Macaroons \$14

Freshly Tourné Sorbets \$11

Ask Your Server for Today's Selections