

PARC BISTRO



DESSERT MENU

PROFITEROLES

Chocolate cream puffs with house made peanut butter ice cream garnished with chocolate sauce and honey roasted peanuts.

CHOCOLATE HAZELNUT TORTE

Dark chocolate hazelnut cake served with hazelnut ice cream tartufo.

CRÈME BRÛLÉE

Rich Tahitian vanilla scented custard finished with a sugar glaze.

BANANA CREAM TART
Vanilla pastry cream and bananas in a cashew shortbread crust finished with whipped cream.

CHERRY "BOMBE"

Marasca cherries in mascarpone cream enrobed in a chocolate shell over red velvet cake.

SORBET TRIO

Three of our house made sorbets. Ask your server for today's selection.

CHEESECAKE

"BRILLAT SAVARIN"

French triple cream cheese, lemon cookie crumble crust and blueberry mirror glaze.

BROWNIE SUNDAE

Double chocolate brownie served warm with chocolate caramel sauce and salted caramel ice cream.

