

CAFÉ BOULUD

at Blantyre
by the Sea

DESSERT

BLOOD ORANGE GIVRÉ

TARRAGON CHANTILLY, CITRUS
POPPY SEED CRYSTALS

GÂTEAU BASQUE

ALMOND CUSTARD CAKE
CRÈME FRAÎCHE CHANTILLY, BRANDIED CHERRIES

CARAMEL ENTREMET

VANILLA BISCUIT, JIVARA FEUILLETINE
SALTED CARAMEL ICE CREAM

MOLTEN CHOCOLATE CAKE

VANILLA ICE CREAM

ASSORTIMENT DE FROMAGES

HONEYCOMB, FIG JAM, TOASTED BAGUETTE

ICE CREAM & SORBET WITH COOKIES

COFFEE	BLOOD ORANGE
SALTED CARAMEL	PASSION FRUIT
VANILLA	PEAR

DESSERT WINE SELECTIONS BY THE GLASS

2009 CHÂTEAU RAYMOND-LAFON SAUTERNES	35
2000 D'ARENBERG, RIESLING "THE NOBLE"	20
BROADBENT MADEIRA "MALMSEY" 10 YR.....	20
GRAHAM'S 10YR TAWNY PORT	15
2007 GRAHAM'S VINTAGE PORT.....	30

CAFÉ BOULUD

at Blantyre

HOT CHOCOLATE | 15.

OUR PASTRY CHEF HAS SOURCED THE FINEST COCOA TO CREATE BLANTYRE'S RENOWNED SELECTION OF ARTISANAL HOT CHOCOLATES.

EACH SELECTION IS SERVED WITH CRÈME CHANTILLY, A HOUSEMADE MARSHMALLOW AND FRESHLY BAKED CINNAMON RUGELACH.

MANJARI "GRAND CRU" 64% SEMISWEET

THE FINEST COCOA BEANS ARE SOURCED FROM MADAGASCAR AND SHOW A STRIKING BALANCE OF RED FRUIT, ACID AND BITTER COCOA.

VALRHONA BLONDE "DULCEY"

A SILKY CHOCOLATE WITH VELVETY TEXTURE AND A WARM, BLONDE COLOR SHOWING NOTES OF BUTTERED TOAST AND SHORTBREAD.

"IVOIRE & MENTHE"

LIGHTLY SWEETENED WHITE CHOCOLATE WITH NOTES OF FRESH MILK AND VANILLA IS PAIRED WITH A TOUCH OF COOLING PEPPERMINT.

WE INVITE YOU TO ADD A SHOT TO YOUR HOT CHOCOLATE FOR A MORE *SPIRITED* CUP OF COCOA.

VARNELLI "CAFFÈ MOKA"	8.
AMARO NONINO	8.
ANCHO REYES CHILI LIQUEUR	8.
DEWAR'S 12 YEAR BLENDED SCOTCH	10.
MT. GAY XO RUM	10.
HINE VSOP COGNAC.....	10.