

SHALLOTS BISTRO

Dessert Menu

“Beauty will be edible or will not exist.” Salvador Dali

LES DESSERTS - *sweet tooth* \$13 each

The Black Hat our signature dessert of molten liquid center Belgian chocolate cake, seasonal sorbet (baked to order - please allow 15 minutes)

Wild Cherry Pie a wonderful compote of cherries baked in homemade flaky crust served warm with vanilla sorbet & sabayon sauce

Warm Apple Cranberry Crisp a sweet and tangy comfort food, served warm with vanilla sorbet

Crème Caramel a bistro classic! Baked custard, served inverted in a luscious caramel sauce

Pumpkin Mousse Parfait layers of mousse, chocolate crumbs, whipped cream, shaved chocolate & glazed pecans

Chocolate Liquor Soufflé classic steakhouse fare! Served with a shot of chocolate liquor & crème anglaise (baked to order - please allow 25 minutes)

Baked Alaska chocolate cake, lemon curd, vanilla sorbet all encased in French meringue

Coconut Chocolate Bomb the bomb in name and flavor! Chocolate genoise cake topped with chocolate mousse, coconut-pecan German chocolate cake filling, covered in chocolate ganache

Peanut Butter Silk Pie chocolate meets peanut butter - we rejoice! Light and silky peanut butter filling, decadent chocolate ganache, chocolate shavings

Trio of Sorbet seasonal favorites

Seasonal Fresh Fruit served with honey lime dipping sauce

Cups - *drinks*

Coffee, Decaf, Hot Tea 3

Cappuccino 6 Espresso 4 Double 6

Iced Tea 3.50

Add a flavor to your coffee 1 extra

French Vanilla, Peppermint, Irish Cream, Caramel