WASHINGTON D.C.
STARRED JOURNEY
Tasteful Experience

DESSERT MENU

TWENTY-FOUR SWEET SELECTIONS

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE | CG CONTAINS GLUTEN | N NUTS

SIGNATURE DESSERT EXPERIENCES

CRÊPE BALLON ROUGE
French crêpes in caramelized orange sauce, finished with live flambé service.
V | CG

CHERRIES JUBILEE
Warm cherries in cherry-brandy sauce with vanilla bean ice cream.
V | GF

BANANAS FOSTER
Caramelized bananas, butter-rum sauce and vanilla ice cream.
V | GF

WARM CHOCOLATE FONDANT
Molten dark chocolate cake with vanilla crème anglaise.
V | CG

INDIVIDUAL BAKED ALASKA
Ice cream, tender sponge and toasted Italian meringue.
V | CG

VANILLA BEAN CRÈME BRÛLÉE
Silky custard with a crackling caramelized sugar shell.
V | GF

FRENCH PATISSERIE & PETIT FOURS

ASSORTED FRENCH MACARONS
Delicate almond shells in raspberry, pistachio and vanilla.
V | N

MINI CHOCOLATE ÉCLAIRS
Choux pastry with vanilla crème pâtissière and chocolate glaze.
V | CG

FRESH FRUIT TARTLETS
Buttery pastry, vanilla custard and fresh seasonal fruit.
V | CG

CLASSIC OPÉRA CAKE
Layers of almond sponge, coffee buttercream and ganache.
V | CG | N

ASSORTED FRENCH PETIT FOURS
Hand-finished miniature cakes in seasonal flavors.
V | CG

MINI MILLE-FEUILLE
Crisp puff pastry layered with vanilla bean pastry cream.
V | CG

LEMON MERINGUE TARTLETS
Bright lemon curd in crisp pastry with torched meringue.
V | CG

CHOCOLATE PROFITEROLES
Cream-filled choux puffs with warm chocolate sauce.
V | CG

CHOCOLATE-DIPPED MADELEINES
Tender French butter cakes, half-dipped in dark chocolate.
V | CG

MINIATURE SWEET INDULGENCES

MINI NEW YORK CHEESECAKES
Creamy vanilla cheesecake bites with fresh berry compote.
V | CG

TIRAMISU DESSERT CUPS
Espresso-soaked sponge, mascarpone and cocoa dust.
V | CG

VANILLA BEAN PANNA COTTA
Silky Italian vanilla cream with berry coulis.
V | GF

PISTACHIO BAKLAVA
Layered phyllo, toasted pistachios and fragrant honey syrup.
V | CG | N

SALTED CARAMEL POT DE CRÈME
Dark chocolate custard with salted caramel and whipped cream.
V | GF

VEGAN CHOCOLATE MOUSSE CUPS
Silky plant-based chocolate mousse with fresh raspberries.
VG | GF

CHOCOLATE-DIPPED STRAWBERRIES
Fresh berries dipped in Belgian dark and white chocolate.
V | GF

MINI KEY LIME TARTS
Tangy lime custard, buttery crust and whipped cream.
V | CG

RASPBERRY PAVLOVA
Crisp meringue, Chantilly cream and fresh raspberries.
V | GF

Would you like a custom menu and proposal? REQUEST A PROPOSAL

Signature dessert experiences may require chef-attended service.
Dietary identifiers are guides only. Please advise us of any food allergies.

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