

# SILHOUETTE

## DESSERT

### CHOCOLATE SOUFFLÉ FOR TWO

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Hazelnut Chocolate Sauce / Espresso Ice Cream 18

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### EARL GREY CRÈME BRÛLÉE

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Pistachio Crunch / Lemon-Lime Sorbet 10

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### CHOCOLATE CHESTNUT MILLE CRÊPES

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Chestnut Chantilly / Marron Glacé / Chocolate Streusel / Vanilla Bean Ice Cream 10

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### LA SILHOUETTE CHEESECAKE

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Pineapple Mango Salad / Coconut Milk Glacé 10

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### “TRIPLE ORANGE” BEIGNET

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Orange Crème Pâtissière / Orange-Chocolate Sauce / Salted Caramel Ice Cream 10

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### MOELLEUX AU CARMEL

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Brown Butter Apple Cranberry Crumble / Crème Fraîche Ice Cream 10

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### ARTISAN CHEESE PLATE

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Three of Chef's Selection 15

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### ICE CREAMS & SORBETS

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Three Scoops of Your Choice 9

ICE CREAM: Vanilla Bean / Salted Caramel / Espresso / Crème Fraîche

SORBET: Passion Fruit / Concord Grape / Lemon-Lime / Chocolate

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Chef's Five-Course Tasting Menu Available upon Request (for the Entire Table Only)

\$85 per person

\$130 per person with wine pairing

VIVIAN WU - PASTRY CHEF