



L'AZURE

## **DINNER**

### **DESSERT MENU**

**EXOTIC FRUITS WITH SPICED SUGAR AND PASSION FRUIT SORBET**

**PISTACHIO BRULE WITH PISTACHIO BISCUIT**

PISTACHIO ICE CREAM

**WARM CHOCOLATE SOUFFLÉ TART**

BITTER CHOCOLATE SORBET

**WHITE CHOCOLATE MOUSSE WRAPPED IN DARK CHOCOLATE**

GLAZED BERRIES

**CARAMELIZED BANANA TERRINE, COCONUT SORBET**

SABLE BISCUIT, BRANDY CARAMEL COULIS

**THREE FRUIT ICES, MANGO, COCONUT, RASPBERRY**

ALMOND BISCOTTI WAFERS

**FARM HOUSE CHEESES WITH GRANNY SMITH SHAVINGS**

TOASTED RAISIN LOAF

**CARAMELIZED PECAN TART**

COCONUT SORBET, CARAMEL SAUCE

**CITRUS ROULADE GLAZED WITH ACACIA HONEY**

CANDIED ORANGES

**STRAWBERRY PARFAIT WITH STONE FRUIT COMPOTE**