chicane

DESSERTS

TIRAMISU CRÈME BRÛLÉE *$14*
espresso-infused custard beneath a caramelized sugar crust, inspired by classic tiramisu. mascarpone ganache, fresh seasonal berries.

BLOOD ORANGE & HONEY POSSET $14
silky citrus posset with blood orange and honey. fresh blood orange segments, honey syrup, crisp honey tuile.

BRIGADEIRO TORTE $15
chocolate cake soaked in chocolate milk, layered with brazilian brigadeiro fudge, finished with brown sugar ganache and bright raspberry gel. dulce de leche ice cream, fresh raspberries.

STRAWBERRY CHEESECAKE WITH LEMON AND PISTACHIO $15
lemon sablé crumble, pistachio cream, airy strawberry cheesecake. fresh strawberries, crushed pistachios, strawberry gel, lemon aigre-doux.

AFFOGATO $13
vanilla ice cream, espresso, biscotti.