

HOUSE-MADE DESSERTS \$7.50



DESSERT WINES

PORT DOW TAWNY 10 YEARS	<i>\$9.00 glass</i>
BANYULS CHAPOUTIER <i>France</i>	<i>\$7.50 glass</i>
CHAMPAGNE & BUBBLES	
HEIDSICK MONOPOLE BRUT <i>France - 187Ml</i>	<i>\$16.00 split</i>
FRENCH SPARKLING WINE	<i>\$7.00 flute</i>

COFFEE & TEA

House Coffee	<i>\$3.00</i>
French Press	<i>Single \$3.50 Double \$4.75</i>
Espresso	<i>Single \$3.00 Double \$3.50</i>
Latte Cappuccino	<i>Med \$3.75 Large \$4.25</i>
Mocha	<i>Med \$4.00 Large \$4.50</i>

Hot Tea | Tea Pot \$3.25

English Breakfast | Decaf or Regular | Earl Grey - Darjeeling
Chai Tea - Mango - Ginger Peach - Passion Fruit Papaya
Almond Vanilla - Yerba Mate Latte Tea - Chamomile Lemon
Organic Mint - People Green Tea - Pomegranate Green Tea

PASTRIES FROM OUR CASE (ask your server for availability)

Cherry Almond Tart
Pear Almond Tart
Peach Tart
Lemon Tart
Almond Raspberry
Tarte Tatin
Raspberry Cake
Opera
Chocolate Cake
Panolivo cake
Val De France
Chocolate Dome
Chocolate Eclair
Vanilla Cream Puff
Chocolate Tiramisu
Black Forest

Panolivo's Crème Brulée

Chocolate Profiterolles

(3) Puffs | Vanilla ice cream
Dark chocolate sauce

Two Chocolate Bread Pudding

White + dark chocolate | Coffee cream

Super Decadent Chocolate Trio

Double Chocolate Brownie
Chocolate truffle ice cream
Dark chocolate sauce

Warm Chocolate Cake *Gluten free*

Raspberry coulis
House made vanilla ice cream

Panna Cotta

Italian cream custard
Mango and Raspberry coulis

Tarte Tatin (ask your server for availability)

Warm caramelized apple upside down tart
(1) Scoop of vanilla ice-cream

Panolivo Ice Cream Sundae

(2) scoops of your choice :
coconut - vanilla - chocolate truffle
Dark chocolate sauce
Almonds | Whipped cream

Peach Melba

Peach | Vanilla ice cream
Blueberry sauce | Almonds | Whipped cream

Pear Belle Helène

Poached pear | Vanilla ice cream
Raspberry coulis | Dark chocolate sauce
Chocolate vermicelli | whipped cream

House Made Sorbets & Ice Creams

(3) Scoops of your choice
(1) Scoop \$2.75
Sorbets: *Raspberry | Chocolate | Lemon | Lavender*
Ice creams: *Mango | Coconut | Coffee | Rum Raisin*
Chocolate Truffle | Vanilla | Caramel Fleur de Sel
Seasonal Ice cream

*Add Chocolate, Caramel, Raspberry or Blueberry Sauce
to any dessert \$1.50*



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