

# AUBERGE DU SOLEIL

## Brunch Desserts

Torte au Chocolat, Hazelnut Daquoise, Valrhona Guanaja Crémeux, Ice Cold Milk

Classic Apple Tart, Vanilla Bean Ice Cream, Calvados Caramel

Brandy & Rum Poached Banana, Peanut Croquant, Rum Crème Brûlée

Roasted White Chocolate Bergamot Mousse, Angostura Puff Pastry, Seven Citrus Accompaniments

Crisp Filo Wrapped Chocolate Dumplings, Tarragon Ice Cream, Arbequina Olive Oil

Trio of Seasonal Fruit Sorbets



Executive Pastry Chef Paul Lemieux

