

# FLORES & PINE

GRILLROOM AND GATHERINGS

## DESSERT

**APPLE TRIO** 31 | v

**Apple Puff Pastry**

White wine, cinnamon, vanilla gelato

**Apple Tart**

Chantier orange blossom

**Roasted Apple Pie**

Pecan crèmeux, pecan chocolate ganache

**PETITE SWEET FEATURE** MP

Pastry Chef's curated dessert

**ORANGIER** 15 | gf, v, nf

Flourless biscuit, orange gelée, Cointreau,  
white chocolate glaze

**CHOCOLATE HAZELNUT ENTREMET** 15 | v

Milk chocolate, hazelnut feuilletine,  
biscuit tart shell

**HONEY CAKE** 15 | v

Crème Anglaise, berry coulis,  
seasonal berries

**COPETTA** 12 | gv, v

Graham cookie crumble,  
salted caramel mousse, cashew brittle,  
vanilla gelato & marshmallow

**NOTO GELATO** 11 | gf, v, ve\*

Ask your server for today's selection

gf - gluten-free v - vegetarian ve - vegan df - dairy-free | \* denotes dish can be modified  
19% Gratuity on groups of 8 or more. Thank you.

