

SWEET TEMPTATIONS

VANILLA CREME BRULEE 6

vanilla custard with a crisp caramel sugar crust

APPLE TART 6

classic “tart au pomme,” cinnamon, rum-raisin ice cream

CHOCOLATE CHIP BREAD PUDDING 6

rich chocolate bread pudding, chocolate mint ice cream, warm chocolate sauce

PROFITEROLES 6

fresh cream puffs stuffed with chocolate hazelnut ice cream
and drizzled with warm chocolate sauce and caramel

BARB'S BAKLAVA CHEESECAKE 6

Greek flaky pastry with honey, chocolate & walnuts, topped with
vanilla bean cheesecake...thank you Barb!

WARM CHOCOLATE FONDANT CAKE 7

molten center dark chocolate cake, vanilla ice cream, port wine caramel
(pre-order only; minimum 20 minutes to prepare)

CHEESE BOARD 9

Chef's whim of assorted artisan cheeses with fresh fruit and toast points

QUINTA DO NOVAL 10 YEAR TAWNY PORT 7

BISTRO
310

Bistro 310 desserts prepared daily by Pastry Chef Barb Spratley

