

Parkside

R O T I S S E R I E & B A R

signature desserts

Artisan Cheese Plate \$17.95

Cheese, a classic culinary delight, is one of the highlights of any meal. Chef Steven Davenport is offering an enticing cheese display featuring a number of artisan, imported and local made cheeses.

Our knowledgeable staff will describe the cheese plate selections of the day and will assist you in choosing the perfect wine accompaniment.

Classic Vanilla Bean Crème Brule \$6

Creamy, vanilla custard finished with a crystallized sugar crust and fresh whipped cream.

Enjoy with a warm Grand Marnier.

Banana Tart* \$8

Free form flaky pastry shell baked in the oven with sliced bananas, pastry cream, and a banana liqueur, finished a la mode.

Complete our signature dessert with a half bottle of Domaine de Coyeux Muscat.

Tart du Jour* \$8

Our free form pastry shell topped with our pastry chef's choice—could be warm apple slices, mixed berries, or peaches. Just ask your server.

Indulge with a Berry Tart and Sandeman Ruby or a Sempé VSOP Armagnac with a warm Apple Tart.

Velvety Flourless Torte \$6.75

Our rich, dense, flourless chocolate torte finished with drunken berries and whipped cream.

This rich chocolate dessert is a perfect match with the Sandeman Founders Reserve.

Crepes filled with Chocolate Mousse \$7

Traditional French crepes stuffed with chocolate mousse and topped with fresh fruit.

Taylor Fladgate 20yr Tawny would compliment our light chocolate mousse exquisitely.

Cheesecake du Jour \$6

Our New York style cheesecake created daily with Parkside flair!

Your server will make an appropriate suggestion based on our pastry chef's creation.

Be sure to ask about our additional daily dessert specials.

**Please allow 12-15 minutes for baking time*