



Cook Au Vin's Dessert Menu Options

Beignets au Pommes

Homemade French donuts, deep-fried and filled with warm apple compote

Far aux Pruneaux

Flan like pudding cake, studded with brandy-soaked plums

Ile Flottante

Meringue sails on a sea of heavenly rich vanilla custard, topped with caramel

Poire Belle Hélène

Poached pears served with vanilla ice cream, melted dark chocolate, sliced almonds, and butter cookie

Soufflé au Grand Marnier

Orange flavored puffed pastry cream and meringue cakes

Crème Brûlée

Rich vanilla custards topped with crispy, caramelized sugar

Fondant au chocolat

Fluffy chocolate cake with a melted chocolate center

Mousse au Chocolat (noir, blanc ou beurre de cacahouètes)

Decadent, whipped chocolate mousse in white chocolate, dark chocolate, or peanut butter

Profiteroles

Choux pastries filled with sweet pastry cream and drizzled with melted dark chocolate – served with vanilla ice cream

Tarte Tatin

Upside-down caramelized apple tart

Crêpes Suzette

Traditional, sweet crepes filled with an orange-butter cream sauce, then flambéed with Grand Marnier

Gaufres

Belgian waffles, served with melted chocolate, crème de Chantilly and fresh fruit

Pithiviers

Delicate puff pastry pie filled with rich almond frangipane and pastry cream

Sabaillons Fruits Rouges

Light and airy custard made with sweet wine and mascarpone, topped with fresh mixed berries

Tarte au Citron

Lemon butter pie in handmade pie crust, topped with crème de Chantilly