



PASSPORT CAFÉ

Global Cuisine, Local Harvest

Desserts

Signature Passport Pear Tart

Chablis-poached pears and caramelized custard in a sweet pastry crust \$7.50

Dulce de Leche - Cashew Torte

*Layers of milk caramel mousse and toasted cashew meringue.
Served with coconut sherbet, caramelized banana,
coconut creme anglaise \$7.50*

Spiced Pumpkin Crumble

Dense pumpkin custard topped with crisp oatmeal-brown sugar streusel and tarragon-vanilla ice cream \$7

Bonet

*Light chocolate flan served with espresso cherries,
chantilly cream and a crisp lace cookie \$7*

Local Apple Charlotte

*Apples, cinnamon and brandied raisins
encased in warm buttered brioche. Served with
chantilly cream and caramel sauce \$7*

Crepes

House Made Preserves \$6

Nutella and Banana \$7.50

Nutella \$7 Banana \$6