

# *P. J. Harbour Club*

## *Desserts*

### **Vacherin aux Fraise**

Merengue with Pastry Cream, Strawberries and  
Raspberries in Syrup  
\$12.95

### **Orange Crème Brulee**

with Orange Flavored Creme, Tuille and Fresh  
Blood Orange Compote  
\$12.95

### **Tiramisu**

Coffee Flavored Ladyfinger and Mascarpone  
Cream, Topped with Cocoa  
\$12.95

### **St. Honore**

Pastry and Chantilly Cream Filled Profiteroles  
with Caramel and Chocolate Sauces  
\$12.95

### **Polenta Cake**

Light Polenta and White Chocolate Cake with  
Chocolate Covered Guava  
\$10.95

*\* Consuming raw or undercooked foods on this page can be hazardous to your health.  
\* Please alert your server of any allergens that you may have.*

## **Sea Salted Chocolate Caramel Tart**

Sea Salted, Decadent Chocolate and Caramel Ganache in an Oreo Crust with chocolate and Anglaise Sauces

**\$12.95**

## **Pumpkin Cheesecake**

Served with Autumn Spiced Cookies and a Pineapple Rum Syrup

**\$12.95**

## **Ricotta Doughnuts**

Light Ricotta Doughnuts with Chocolate Truffles and Mixed Berries

**\$10.95**

## **White Chocolate Teardrop with Chocolate brownie and Raspberries**

**\$12.95**

**Assorted Ice-Cream; Vanilla, Chocolate,  
Strawberry, Gelato; Vanilla, Chocolate,  
Mint Chocolate Chip, Hazelnut**

**\$10.00**

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