

DESSERTS

PARC ASPEN DONUTS | 25

Coffee Semifreddo | Orange Curd | Chocolate Crèmeux

Suggested Pairing: Cypres de Climens | Barsac | 2016 | 24

COCONUT CRÈME MILLE FEUILLE | 24

Coconut Crème Patisserie | Caramel | Toasted Coconut Mousse | Spiced Banana Crumble
Roasted Banana Coconut Ice Cream

Suggested Pairing: Royal Tokaji | 5 Puttonyos | Tokaji | 2017 | 32

CARROT CAKE | 24

Roasted Carrot Purée | Candied Ginger | Honey | Carrot Mango Sorbet | Cream Cheese

Suggested Pairing: Château Rieussec | Sauternes | 2016 | 48

PUMPKIN ÉCLAIR | 22

Pumpkin Crèmeux | Pepita Praline | Caramelia | Sage

Suggested Pairing: Cypres de Climens | Barsac | 2016 | 24

LONDON FOG CRÈME BRÛLÉE | 24

Earl Grey Brûlée | Honeycomb | White Chocolate Ganache | Candied Orange
Lavender Pearls | GF

Suggested Pairing: D'Oliveira | Sercial | Madeira | 1969 | 95

ICE CREAM & SORBET

\$10 per scoop

Toasted Marshmallow

Toasted Coconut

Honey Vanilla

White Chocolate Popcorn

Lemon Pear Sorbet | GF, DF

Apple Cranberry Sorbet | GF, DF

Dried Apricot Sorbet | GF, DF

Hibiscus Ginger Sorbet | GF, DF

Presented by Pastry Chef Mikayla Espeut



- PARC Aspen Specialty

