

Le Colonial

DESSERTS

FRIED VANILLA ICE CREAM

w/ vanilla anglaise and chocolate sauce, almond tuile \$9
Castello di Meleto, Vin Santo del Chianti Classico, 2004 \$13 a glass

COCONUT TAPIOCA AND BANANA CUSTARD

Coconut infused Tapioca Pearls served over a creamy
Banana Pudding served with cinnamon wonton crisps \$9
Royal Tokaji, Tokaji Aszu 5 Puttonyos, 2003 \$12 a glass

APPLE CRÊPE

Crêpe filled with sautéed apple with caramel and mango sauce,
served with a chocolate vanilla tuile \$9
Peller Estate Riesling, Ice Wine, 2006 \$28 a glass

CRÈME BRULÉE

Crème brulée served w/ caramelized peaches \$9
Navarro White Riesling, Anderson Valley, 2006 \$13 a glass

VIETNAMESE FLOURLESS CHOCOLATE CAKE

Heavenly chocolate cake flavored w/ Vietnamese coffee,
topped w/ whipped cream, and almond shortbread cookie \$10
Smith Woodhouse, Vintage 1985 \$14 a glass

LE COLONIAL BANANA SPLIT

Caramelized bananas w/ assorted ice cream and sorbets,
served w/ seasonal fruits \$15
Patrick Bottex, N.V. Vin Du Bugey-Cerdon Rose \$12 a glass

THE CHEF'S DESSERT PLATTER \$22