

The Conche

DESSERTS

From our pastry team

Sweet Conclusions

THE CONCHE ENTREMET

Sour cream chocolate cake; dark, milk and white chocolate whipped ganaches; salted caramel, dark chocolate, vanilla bean ice cream; passion fruit caramel sauce

MANJARI

Single origin 64% Madagascar chocolate mousse filled with vanilla crème brûlée, dark chocolate brownie, chocolate pearls, salted caramel, salted caramel ice cream

JIVARA

Whipped milk chocolate ganache, chocolate cake, passion fruit caramel sauce, passion fruit gelée, passion fruit sorbet

SOUFFLÉ

Gluten Free

Guanaja dark chocolate soufflé, ice cream of the day, crème anglaise

CHOCOLATE CRÈME BRÛLÉE

72% Araguani dark chocolate, caramelized brûlée crust, hibiscus meringue

POTTED GUAVA CHEESECAKE

Cream cheese and guava glaze, oatmeal crumble, pâte de brick straws

MONKEY BREAD SUNDAE

Served Warm · Contains Alcohol

Sweet brioche, peach compote, vanilla ice cream, white chocolate pretzel bits, toasted almonds, whipped cream

SORBETS OR ICE CREAMS OF THE DAY

Chef's Choice Chocolate Tower

A selection of artisanal bon bons made in house by our chocolatiers

Take some home

Our signature bon bons, bars and gift boxes are available in the shop.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.