Crème Brûlée
A rich and creamy, vanilla infused dessert with a contracting layer of caramelized sugar on top, served slightly chilled. This classic French dessert is also known as Burnt Crème, Crema Catalana, or Trinity Crème.

Chocolate Mousse
One way to celebrate the cocoa bean is with this light and fluffy whipped chocolate mousse paired with a delicate Chantilly crème on top.

Tarte au Lemon
This classic dessert has a lemon cream filling with a flaky pastry crust and delicious Chantilly crème on top.

Crème Caramel
The charred liquid caramel layer becomes one as it fuses with a rich and creamy, vanilla custard. This dessert is nothing short of majestic flavors.

Cherry Clafoutis
This classic French dessert is a baked delight. Black cherries lay in a bed of thick flan-like batter and dusted with light layer of powered sugar.

French Vanilla Ice Cream
A classic French made dessert, this ice cream is thick, rich and creamy, infused with vanilla beans to delight any palate.