



• FRENCH STEAKHOUSE & BISTRO •

DESSERT

MORELS CHOCOLATE SOUFFLE 12

*Crème Anglais, Whipped Cream
Allow 25 Minutes to Enjoy*

CLASSIC PROFITEROLES 12

*Toasted Almond Ice Cream,
Chocolate Drizzle, Whipped Cream, Candied Almonds*

MACARON ICE CREAM SANDWICHES 14

Vanilla Ice Cream

ENTREMET AU MORELS 13

*Layered Chocolate Mousse & Crème Brulee,
Whipped Cream, Candied Almonds*

STRAWBERRY CREPE 12

Hot Chocolate Sauce, Whipped Cream

WARM APPLE TART 14

Vanilla Ice Cream, Caramel Drizzle, Whipped Cream

MACARON QUARTET 14

Mocha, Vanilla, Strawberry, Pistachio

MORELS CHOCOLATE TART 13

*Chocolate Sauce, Whipped Cream,
Candied Almonds*

TRIO OF CRÈME BRULEES 12

Vanilla Bean, Pistachio & Caramel

MADE-TO-ORDER

CHOCOLATE MOUSSE 11

Served Tableside, Chocolate Toffee Cookie

HOUSEMADE ICE CREAM 9

*Flavors: Vanilla Bean, Chocolate,
Mint Chocolate Chip, Lime, Smoked Ricotta*

HOUSEMADE SORBET 9

Flavors: Strawberry, Cherry, Lime



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COFFEE & ESPRESSO

AFFOGATO 6

Hot Espresso, Housemade Vanilla Ice Cream

SHAKERATO 4

Espresso shaken over ice, served chilled

FRESH ROASTED ESPRESSO

**Jaguar Espresso Fair Trade Organic
Decaf Equator Espresso Blend
Espresso * Cappuccino * Latte**
(Add shot .95 Add soy .95)

FRESH ROASTED COFFEE

Served French Press

Peru Cajamarca Fair Trade Organic 7

*Creamy and full bodied with flavors of cocoa
powder, dried fig, and honeydew melon.*

Ethiopian-Sidama Ardi 5

*Clean hints of Mint, Cherry and Lemon Leaves with a
small note of Dates*

Decaf French Roast Blend 5

Roasted by Equator Estate Coffees