

VITRINE

THE SWEET COLLECTION

RASPBERRY AND BITTER SWEET CHOCOLATE TEMPTATION 12
ARAGUANI CHOCOLATE AND SPICY RASPBERRY SORBET

“LA POIRE BELLE HÉLÈNE” A FRENCH CLASSIC 12
*POACHED FROG HOLLOW FARM ORGANIC PEAR, PRALINE CREAM, ORIGINAL PETIT BEURRE COOKIE,
BITTERSWEET CHOCOLATE COULIS*

WARM BRANDIED SOUR CHERRY AND VANILLA CREAM PARCEL 12
AMARENA CHERRY SORBET
*** PLEASE ALLOW 10 MINUTES FOR THE PREPARATION ***

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 12

AFFOGATO 10
ONE SCOOP OF HOMEMADE VANILLA ICE CREAM AND A DOUBLE FONTE 125 ESPRESSO

CHEFS “BEST OF THE SEASON” DOMESTIC CHEESE SELECTION
SERVED WITH ASSORTED BREAD AND CRAKERS 18

CHEFS GRANDMOTHERS INSPIRED BREDELE
LOVELY LITTLE BAGS OF HOLIDAY CHEER FROM THE ST. REGIS TO TAKE WITH YOU

ASSORTMENT OF 13 16

ASSORTMENT OF 26 32

BEVERAGES

FRESH BREWED COFFEE 6

SELECTION OF TEAS 6

ESPRESSO, CAPPUCCHINO, CAFÉ LATTE 6

HOUSEMADE HOT CHOCOLATE 8

EXECUTIVE CHEF
ROMUALD FEGER

ST REGIS
SAN FRANCISCO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS