

MORELS



• FRENCH STEAKHOUSE & BISTRO •

DESSERT

**HOUSEMADE SEA SALT CARAMEL ICE
CREAM 9**
Self Salted

**HOUSEMADE LEMON MERINGUE
ICE CREAM 9**
Fresh Marshmallow

STRAWBERRY CROSTATA 11
*Almond Cream, Sugar & Balsamic Marinated
Strawberries, Smoked Ricotta Ice Cream*

COCONUT PANNA COTTA 10
*Madagascar Vanilla Roasted Pineapple, Caramel
Tuille, Coconut Lime Gelee, Passion
Pineapple Gelee, Cherry Syrup*

CLASSIC PROFITEROLES 12
*Candied Vanilla Almond Ice Cream,
Chocolate Sauce*

TRADITIONAL CRÈME BRULEES 12
Vanilla Bean, Fresh Whipped Cream

**MADE-TO-ORDER CHOCOLATE
MOUSSE 10**
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

Organic Espresso
Decaf Espresso Blend
Espresso * Cappuccino * Latte
(Add shot .95 Add soy .95)

FRESH ROASTED COFFEE

Burundi-Nyangwe 7
*Hints of hazelnut & cranberries with a smooth cream
texture*

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