

CIRCA 55

restaurant

Desserts

DEVILISH	10 .
An elegant chocolate design wrapped with Pistachio Bavarian cream, layered with mascarpone cheese mousse and hazelnut dacquoise	
RASPBERRY CARAMELIZED CREAM TART	10 .
Sweet dough and fresh raspberries topped with caramelized chiboust cream, finished with bubbled sugar	
NEW YORK CHEESECAKE	10 .
Vanilla cheesecake with Breton dough and fresh strawberries	
ECHANTILLON	18 .
Chef Thierry's selection of miniature desserts	
MEDLEY OF SORBET	10 .
An assorted selection of exotic homemade sorbet served with a European financier biscuit	
JOURNEY INTO CHOCOLATE	10 .
<i>Provence</i> – chocolate sponge with thyme mousse, <i>Opera Cake</i> – layers of almond biscuit, chocolate ganache and coffee butter cream, <i>Chocolate Soup</i> – a delightful reduction of chocolate	
CHOCOLATE GALAXY	10 .
Flourless chocolate cake delicately finished with candied tuile	

French Press Coffee

FRENCH ROAST	9 .
Fonte's darkest roast; a light-bodied blend of Latin American Coffees that is very low in acidity and intensely smokey.	

Varietal Espresso

ESPRESSO	4 . 25
A traditional Italian "start of the day" beverage. A full bodied coffee that is intensely aromatic, served as a small measure with a head of light brown foam known as 'crema'.	
CAFÉ AMERICANO	4 . 25
A double shot of espresso that has been drawn out by adding hot water. The result is an exceptional long black coffee.	
CAPPUCCINO	4 . 25
A classic Italian drink made when steamed milk foam is poured through espresso coffee and topped with shaved chocolate.	
CAFÉ LATTE	4 . 75
An espresso with a milder, milkier taste. It is prepared by pouring steamed milk and coffee simultaneously.	
CAFÉ MOCHA	4 . 75
An absolutely wonderful drink made by layering chocolate, a double shot of espresso, and steamed milk.	
CAFÉ MACCHIATO	4 . 25
A shot of espresso that is literally "marked" with a cap of foam.	