

Heathman Restaurant Dessert

S'mores 7.00

house made marshmallows & 65% Guittard chocolate

Citrus Cheesecake 6.75

blood orange coulis, chantilly cream

Tres Leches, Pastel Borracho 7.50

roasted maui pineapple & rum relish

Chocolate Gourmandise 8.50

warm flourless chocolate cake with Guittard chocolate sauce
vanilla ice cream & Dagoba chocolate nib nougatine

Heathman Bread Pudding 7.25

with warm caramel sauce

Tart Tatin 7.50

upside-down apple tart topped with vanilla ice cream

Pot de Crème 9.75

El Rey white chocolate, Guittard milk chocolate, Valrhona Manjari dark chocolate

Crème Brulée 6.95

madagascar bourbon vanilla

Profiteroles 6.95

cream puffs filled with pistachio gelato & topped with warm Guittard chocolate sauce

Tiramisu 7.50

espresso & rum soaked ladyfingers with marsala-mascarpone mousse,
rum anglaise & shaved chocolate

Pear Mille Feuille 8.00

layered poached pears, ginger cream & puff pastry

Cookie Plate 5.75

snickerdoodle, chocolate chip & brownie

Ice Cream & Sorbet Sampler 6.50

Executive Chef Philippe Boulot, Pastry Chef John Gayer, Pastry Sous Chef Dylan Richey
1001 SW Broadway, Portland, Oregon (503)790-7752

www.heathmanrestaurantandbar.com