CHALET SAVOIE

FRENCH MOUNTAIN DINING
at The Periodic Table

LES DESSERTS

CLAFOUTIS AUX CERISES
Warm cherry clafoutis served with
rum-raisin crème anglaise
16

CRÊPE À LA CAJETA
House-made crêpe drizzled with traditional
cajeta and candied pecans
14

ASSIETTE DE FROMAGES
Selection of artisan cheeses
with seasonal accompaniments
24

CRÊME AU CARAMEL ÉCOSSAIS
Butterscotch pudding with
crispy vanilla meringue
16

GLACES ET SORBETS ASSORTIS
Assorted ice creams and sorbets
1 SCOOP 6 / 2 SCOOPS 10

Bon Appétit!

CHEF DE CUISINE
ULISES SALAS

GENERAL MANAGER
OLIVIA CONE