

# VITRINE

## DESSERTS

**WARM CHOCOLATE CHIP COOKIES 8**

**HOUSE MADE ICE CREAM AND SORBET 8**

*Demerara Sugar Cookie*

**CAFÉ GOURMAND 12**

*Fonté Espresso*

*Daily Selection of Mignardises*

**WHITE CHOCOLATE PEANUT PROFITEROLES 12**

*Carmel Popcorn, Manjari Chocolate Sauce*

**BUTTERSCOTCH PUDDING 12**

*Whipped Cream, Candied Pecan,*

*Chocolate Shortbread*

**GRANNY SMITH APPLE SORBET 12**

*Fresh Strawberries, Orange Wedges, Confit Citrus,*

*Crisp Granny Smith Apple, Strawberry Infusion*

**CHEF'S "BEST OF THE SEASON"**

**DOMESTIC CHEESE SELECTION 20**

*Served with Assorted Bread and Housemade Crackers*

---

## BEVERAGES

**FRESHLY BREWED FONTÉ ST. REGIS "BIN 125" COFFEE 7**

**SELECTION OF "T" BRAND TEAS 7**

*Organic Breakfast, Lavender & Earl Grey, Monsoon Chai,*

*Green Tea, Relax, Energy, Chamomile, Peppermint,*

*Vanilla Rooibos*

**ESPRESSO, CAPPUCINO, CAFÉ LATTE 8**

**VALRHONA BITTERSWEET HOT CHOCOLATE 8**

**FEVER TREE GINGER ALE, TONIC, SODA 7**

EXECUTIVE CHEF FRANCK DESPLECHIN

**ST REGIS**

SAN FRANCISCO

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

WE PRIDE OURSELVES IN PROVIDING GLUTEN-FREE MENU CHOICES. WE ENDEAVOR TO CAREFULLY PREPARE  
THOSE MEALS TO ACCOMMODATE A GLUTEN-FREE DIET. PLEASE BE AWARE THAT THEY MAY  
BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN OR TRACES OF GLUTEN ARE PRESENT.  
PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.