

DESSERT

MARGAUX

LE DESSERT

Chocolate Madcap | 16

Milk chocolate mousse and Madcap Coffee espresso cremeux, layered over an oreo crust. Finished with madcap coffee and caramel chantilly, chocolate sablé, caramel sauce, and a scoop of our house-made vanilla gelato

Chèvre Cheesecake | 16

Cheesecake made with fresh chèvre from Evergreen Lane Creamery, topped with pomegranate glaze, accompanied by poached pear compote spiced with warm notes of vanilla, cinnamon, and cardamom

Vanilla Crème Brûlée | 15

A classic French custard, rich and cool beneath a torched, caramelized top. Served with a brown butter sablé cookie

Apple and Almond Financier | 16

An almond financier, made rich by browned butter and almond flour. Topped with Granny Smith apples from Wells Orchard, cooked to order in brown sugar and butter, a leaf tuile, and a quenelle of fall spiced gelato

Banana Foster for Two | 32

Bananas caramelized to order in butter and brown sugar, served warm over pound cake and vanilla gelato. Finished with whipped cream, candied almonds, and brown sugar shortbread

Frozen Confections | 7

Gelato | cookies & brownies, fresh mint chip, vanilla
Sorbet | raspberry

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity is added for parties of 6 or greater.

JW MARRIOTT GRAND RAPIDS

235 Louis Campau St. NW, Grand Rapids, MI 49503 | 616.242.1448

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DESSERT COCKTAILS

Margaux Espresso Martini | 18

wheatley vodka, amaro averna, espresso, demerara

Kir Royale | 15

Chambord topped with Bouvet brut wine

Manhattan Noir | 18

1792 bourbon, Averna, chocolate bitters

Louis's Choice | 40

bisquit du bouche cognac, baileys, frangelico, heavy cream, honey syrup

DESSERT WINE

Bin 27 Fonseca | 7

Taylor Fladgate | 16

CORDIALS

Limoncello | 10

Averna Amaro | 10

Cynar | 10

Dom Benedictine | 10

Drambuie | 10

Fernet Branca | 10

Disaronno | 11

Montenegro Amaro | 11

Nonino Amaro | 13

Green Chartreuse | 25

Yellow Chartreuse | 25

Pierre Feraud 1er CRU | 25

COFFEE

Espresso | 5

Affogato | 8

Cappuccino | 6

Latte | 6

*We proudly serve sustainably certified
illy Coffee and Harney & Son's Tea*

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