



EST 2008

CELEBRATING 10 YEARS!

DESSERT

chocolate tart, valrhona chocolate, espresso, salted caramel

key lime pie, lime custard, almond crust, crème fraiche

three profiteroles, vanilla ice cream, chocolate sauce, slivered almonds

white chocolate mousse, passionfruit puree, strawberry preserves, almond crust

financier, almond brown butter cake, blackberries, vanilla chantilly, candied almonds

lavender crème brûlée, custard, caramelized sugar, lavender buds

10 each

THIS MENU IS A SAMPLE OF OUR CURRENT OFFERINGS.
OUR MENU IS SEASONAL AND SUBJECT TO CHANGE.

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6/13/2018