

DESSERTS

FAMOUS BRANDIED APRICOT CHOCOLATE TRUFFLES

CANDIED ORANGE PEEL, CHANTILLY CREAM
8.50

BERRIES & CREAM*

FRESH SEASONAL BERRIES, CHANTILLY
7.50

BING CHERRY MARTINI*

SIMPLE SYRUP, CHIFFONADE MINT
7.95

BLUEBERRY BUCKLE

BLUEBERRY-CITRUS COULIS, LEMON-ROSEMARY SABLE,
SCORCHED HONEY GELATO
9.50

HONEY-BLACKBERRY CHEESECAKE

GRAPEFRUIT CURD, ALMOND TUILE
8.95

KEY LIME CHARLOTTE

PECAN PRALINE, LADY FINGERS, BLACKBERRY COMPOTE
8.95

BELGIAN CHOCOLATE TRUFFLE CUPCAKE

CRÈME ANGLAISE & RASPBERRY SAUCE
8.95

CRÈME BRÛLÉE*

7.50

WARM APPLE CRISP

SALTED CARAMEL GELATO
7.95

HOUSE MADE GELATO & SORBETTO

VANILLA BEAN * SALTED CARAMEL * MAINE BLUEBERRY*
VALRHONA CHOCOLATE & AMARENA CHERRY*
BLACKBERRY-THYME SORBETTO*
7.50

BANKS CHEESE PLATE

BAYLEN HAZEN BLUE, ST. STEPHEN TRIPLE CRÈME,
LAURA CHANEL, PONT L'EVEQUE,
CLOTH BOUND CABOT CHEDDAR
17.25

PASTRY CHEF: JOHN COURTNEY

8/14/18