

## 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

### BANANA WALNUT BREAD PUDDING

RUM BUTTERSCOTCH, VANILLA BEAN GELATO  
9.95

### MAPLE BOURBON PECAN CHEESECAKE

BROWN SUGAR BACON  
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\*  
STRAWBERRY-BASIL SORBETTO\*  
7.50

### BANKS CHEESE PLATE

LA PERAL BLEU, CANA DE CABRA,  
ST. STEPHEN TRIPLE CRÈME, PONT L'ÈVEQUE,  
CLOTH BOUND CABOT CHEDDAR  
17.25

### PASTRY CHEF: JOHN COURTNEY

9/11/18