

## DESSERTS

### FAMOUS BRANDIED APRICOT CHOCOLATE TRUFFLES

CANDIED ORANGE PEEL, CHANTILLY CREAM

7

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### BERRIES & CREAM\*

FRESH SEASONAL BERRIES, CHANTILLY

7

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### DULCE DE LECHE BREAD PUDDING

VANILLA BEAN GELATO

8

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### MAPLE BOURBON PECAN CHEESECAKE

BROWN SUGAR BACON

8

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### KEY LIME CHARLOTTE

PECAN PRALINE, LADY FINGERS, BLACKBERRY COMPOTE

8

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### BELGIAN CHOCOLATE TRUFFLE CUPCAKE

CRÈME ANGLAISE & RASPBERRY SAUCE

8

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### CRÈME BRÛLÉE\*

6

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### WARM APPLE CRISP

SALTED CARAMEL GELATO

7

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### HOUSE MADE GELATO & SORBETTO

VANILLA BEAN \* SALTED CARAMEL \* MAINE BLUEBERRY\*

VALRHONA CHOCOLATE & AMARENA CHERRY\*

APPLE PIE SORBETTO\*

6

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### BANKS CHEESE PLATE

LA PERAL BLEU, CANA DE CABRA,

ST. STEPHEN TRIPLE CRÈME, PONT L'EVEQUE,

CLOTH BOUND CABOT CHEDDAR

15

**PASTRY CHEF: JOHN COURTNEY**

12/1/18