

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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LEMON LAVA CAKE BLONDIE

RASPBERRY SAUCE, FRESH BERRIES

8

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HOT CHOCOLATE CHEESECAKE

CHOCOLATE SAUCE, HOUSEMADE MARSHMALLOWS,
SNOWFLAKE SABLE

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*

BLACKBERRY-SWEET TEA 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

2/9/19