

## 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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### CARROT CAKE CHEESECAKE

PINEAPPLE-GINGER SALSA, COCONUT CRISP,  
WALNUT CRUMBLE

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, PIERRE ROBERT,  
CLOTH BOUND CABOT CHEDDAR

17

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### CASKMATES IRISH COFFEE

JAMESON CASKMATES STOUT OR IPA EDITION,  
CAROLANS IRISH CREAM, WHIPPED CREAM

10

### PASTRY CHEF: JOHN COURTNEY

3/14/19