

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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BANANA BRÛLÉE CHEESECAKE

TOFFEE SAUCE, VANILLA WAFER

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*

LEMON-GINGER SORBETTO*

6

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CASKMATES IRISH COFFEE

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

10

PASTRY CHEF: JOHN COURTNEY

4/24/19