

## 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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### **MOCHA MACCHIATO CHEESECAKE**

MOCHA ANGLAISE, VANILLA SABLE

8

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### **LEMON LAVA CAKE BLONDIE**

RASPBERRY SAUCE, FRESH BERRIES

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**

-OR- MAKE YOUR OWN TRIO

VANILLA BEAN \* SALTED CARAMEL \* PISTACHIO\*

VALRHONA CHOCOLATE & AMARENA CHERRY\*

APPLE PIE SORBETTO

6

## DESSERT DRINKS

### **BAILEY'S FLIGHT**

SALTED CARAMEL, VANILLA CINNAMON, ALMONDE

12

### **PASTRY CHEF: JOHN COURTNEY**

**SPECIALTY GIFT BOXES AVAILABLE**

**HAND-MADE FAMOUS**

**BRANDIED APRICOT CHOCOLATE TRUFFLES**

\$5 (4 TRUFFLES) \$10 (8 TRUFFLES)