

DESSERTS

FAMOUS BRANDIED APRICOT CHOCOLATE TRUFFLES

CANDIED ORANGE PEEL, CHANTILLY CREAM

10

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GLUTEN FREE ALMOND & LEMON TART

MARCONA ALMOND, CANDIED LEMON, STRAWBERRY COULIS

11

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BERRIES & CREAM*

FRESH SEASONAL BERRIES, CHANTILLY

10

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MANGO CHEESECAKE

COCONUT MILK CREMA, GINGER & PINEAPPLE RELISH,
WHIPPED CREAM

12

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LEMON LAVA CAKE BLONDIE

RASPBERRY SAUCE, FRESH BERRIES

12

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KEY LIME CHARLOTTE

PECAN PRALINE, LADY FINGERS, BLACKBERRY COMPOTE

11

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BELGIAN CHOCOLATE TRUFFLE CUPCAKE

CRÈME ANGLAISE, RASPBERRY SAUCE

12

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CRÈME BRÛLÉE*

10

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WARM APPLE CRISP

SALTED CARAMEL GELATO

12

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HOUSE MADE GELATO & SORBETTO

-OR- MAKE YOUR OWN TRIO

VANILLA BEAN * SALTED CARAMEL *

PEACH PEPPERMINT*

VALRHONA CHOCOLATE & AMARENA CHERRY*

BLACKBERRY LEMONADE SORBETTO* 11

SPECIALTY GIFT BOXES AVAILABLE

HAND-MADE FAMOUS

BRANDIED APRICOT CHOCOLATE TRUFFLES

\$6 (4 TRUFFLES) \$12 (8 TRUFFLES)

PASTRY CHEF: JOHN COURTNEY