

DESSERT MENU

CRÉME BRULÉE.....7.00

*RICH VANILLA CUSTARD CROWNED WITH A CARAMELIZED SUGAR CRUST, ACCOMPANIED BY A PLOUET
COOKIE*

DARK CHOCOLATE BREAD PUDDING....6.50

WARM RICH BREAD PUDDING COVERED IN A HOUSEMADE PEANUT BUTTER CARAMEL SAUCE

CHEESECAKE.....7.50

CHEF'S WEEKLY INSPIRATION

SALTED CARAMEL CASHEW TART.....7.00

*ESPRESSO SHORTBREAD CRUST, HOUSEMADE CARAMEL, SEA SALT, ROASTED CASHEWS AND
DARK CHOCOLATE*

PEAR & BOUBON PECAN PIE.....7.00

SERVED WITH A PEAR GASTRIQUE AND FRESH WHIPPED CREAM

PUMPKIN TWO WAYS.....7.50

PUMPKIN SEMIFREDDO & WARM PUMPKIN BREAD