



## Desserts

\$9

### Crème Brulée\*

Classic Vanilla Custard with a Caramelized Sugar Finish

### Chocolate Decadence\*

Flourless Chocolate Torte with Chocolate Mousse, Fresh Berries,  
Chocolate Sauce, and Raspberry Coulis

### Raspberry Sorbet\*

House Made Raspberry Sorbet served with Berries and Raspberry  
Sauce

### Bourbon Pecan Tart

Bourbon Pecan Praline Baked into a House Made Tart Shell and  
topped with Rum Caramel and Pumpkin Maple Ice Cream

### Spiced Pumpkin Pie Cheesecake

Spiced Cheesecake with Chocolate Oreo Crust topped with a Layer of  
Classic Pumpkin Pie, Pomegranate Chantilly Cream, and a Tuile  
Cookie

### Raspberry Chocolate Bread Pudding

Classic Bread Pudding infused with Raspberry, Belgian Chocolate and  
Banana, Finished with Rum Caramel and Bachelor's Jam

\*Prepared without Gluten