



Desserts

\$10

Bourbon Pecan Tart

Bourbon Caramelized Pecans in a house made Pate Brisee Tart Shell topped with Maple Cinnamon Ice Cream and Rum Caramel

Pumpkin Cheesecake

Pumpkin infused New York Style Cheesecake with a Pistachio Crust finished with Blackberry Mousse, Blueberry Lavendar Glaze and a Vanilla Spice Tea Cookie

****Contains Nuts****

Tiramisu Bread Pudding

Classic bread Pudding infused with Kahlua and Espresso topped with a Vanilla Mascarpone Chantilly Cream

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
Dairy Free, Gluten Free*

**Prepared without Gluten*



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