



Desserts

\$10

Crème Brûlée*

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

Blackberry Pear Tart

Baked Blackberry Pear Compote topped with Vanilla Crumbles and finished with House Churned Maple Ice Cream and a Pistachio Florentine

****Contains Nuts****

Bailey's Irish Cream Pot de Crème*

Baked Bailey's Irish Cream Custard topped with Italian Meringue, Chocolate Mint Crumbles, and an Orange Cardamom Shortbread Cookie

Apple Pie Cheesecake

West Coast Cheesecake Baked with Apple Pie Filling and a Pecan Graham Cracker Crust topped with Pumpkin Mousse and a Vanilla Tuille Cookie

****Contains Nuts****

**Prepared without Gluten*



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