

Desserts

Classic Tahitian Vanilla Bean Crème Brulée

Buttermilk Blue Cheese Cookie

Fresh Berries

\$9

Midnight Espresso Cup

Chocolate Cake Filled with White Chocolate Mascarpone

House Made Coffee Ice Cream and Hot Chocolate Sauce

\$9

“Apples on the Rocks”

Apple Spice Ice Cream, Crème Fraiche Whip Cream

Oatmeal Cranberry Cookie, Apple Confit

Apple Cider Caramel Sauce and Cheddar Crisp Crusts

\$9

Citrus Almond and Honey Semifreddo

Soft Gluten Free Cake of Lemon and Marcona Almonds

With Tupelo Honey and Crushed Almond Semifreddo

\$9

“Easy as Pie”

Duo of Miniature Pies

Chocolate Whoopie Pie with Marshmallow Buttercream

Pumpkin Pie Topped with Cream Cheese and Streusel

\$9

Chocolate Caramel Crème and Bananas

Chocolate Flourless Cake with Chocolate Caramel Crème,

Topped with warm “Foster” Bananas

\$9

Wine and Chocolate Sampler

Enjoy a Sampling of Chef Lara’s

Fine Chocolates

Paired with Wine Flights by our Sommelier.

\$16