

*Desserts*

*Tahitian Vanilla Bean Crème Brulee* GF  
Fresh Berries \$8.95

*Peanut Butter & Chocolate* GF  
Milk Chocolate Peanut Butter Mousse,  
Peanut Butter Caramel Cream,  
Butter Honey Ice Cream \$9.75

*Margarita Gelato Pop* GF  
Key Lime Curd, Rice Brittle,  
Vanilla Sugar Strawberries \$9.00  
*\*Contains Alcohol\**

*Dulcey Panna Cotta* GF  
Mango Marmalade, White Chocolate Snow,  
Crispy Mango Passionfruit \$9.25

*Caramel Brownie*  
Caramelized Banana Ice Cream,  
Rum Chocolate Cremeux \$9.75  
*\*Contains Alcohol\**

GF= *Gluten Free*

*Pastry Chef: Lara Coleman*

*Dessert Wine Pairing Suggestions*

*For additional Recommendations,  
Please inquire with your Server*

*Banfi "Rosa Regale", Half Bottle* \$38.00  
*Petit Guiraud Sauternes, Crisp and Sweet* \$15.95  
*Moscato D'Asti "Nivole", Half Bottle.* \$36.00