

Dessert Selections

Villa Tiramisu

Ladyfingers and Mascarpone Mousse
Served with a Rich Coffee-Scented Ice Cream

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Mocha Torte

Layers of Chocolate Mousse
Almond Genoise and Coffee Brulee
Topped with a Caramel Marmalade
Served with Butterscotch Ice Cream

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Strawberry Mascarpone Tart

Fresh Strawberries a Top a Creamy Mascarpone Filling
Served with Strawberry Key Lime Sorbet

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Classic Vanilla Bean Crème Brulee

Served with Seasonal Berries

~~

Apple Tart Tatin

Served with Vanilla Bean Ice Cream

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Sorbet of the Day

Our house made Sorbets on top of Baked Meringue

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Each Dessert \$7.00

Sinfully Chocolate

A Trio of Chocolate Ice Cream
Chocolate Crème Brulee
And Warm Lava Cake

\$10.00

Executive Pastry Chef Amanda Parker

06/09/10

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