

Dessert Selections

Mascarpone Crepes

Served with Chantilly Cream
And Espresso Crème Anglaise

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Pistachio, Rum and Chocolate Mousse Terrine

Served with Cherry Ice Cream
And Griotte Cherries

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Soft Banana Cake

Topped with Warm Bananas Foster
And Praline Ice Cream

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Eggnog Crème Brûlée

Served with Seasonal Berries

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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