• DESSERTS •

FROMAGE BLANC CHEESECAKE
Baked cream and fromage blanc goat cheese with vanilla, orange zest, graham-cracker crust, and wild-honey sauce. 8.

TRIFECTA
Three mini flourless chocolate tortes – dark, milk, and white chocolate; finished with chantilly cream, toasted almonds and raspberry sauce. 9.

BUTTERSCOTCH CRÈME BRÛLÉE
“The classic burnt cream” with a delicious twist, topped with caramelized sugar. 8.

BOURBON BACON BROWNIE
House made maple bourbon ice cream and chocolate brownie topped with candied applewood bacon and maple caramel sauce. 12.

SEASONAL FRUIT COBBLER
Fresh, seasonal fruit baked with a vanilla and lavender crust with house-made vanilla ice cream. 9.

KEY LIME PIE
Traditionally tart and creamy, served in a ginger snap crust finished with a dollop of whipped cream. 6.

FRESH HOUSE-MADE ICE CREAM OR SORBET
Assortment of rich, handmade ice creams or fruit sorbets. 8.

CHEESE PLATE
Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb, and fruit. 22.

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