

• **DESSERTS** •

**FROMAGE BLANC
CHEESECAKE**

Baked cream and fromage blanc goat cheese with vanilla, orange zest graham-cracker crust, and wild-honey sauce. 9.

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.

**THE
CHOCOLATE BOMB**

Bittersweet chocolate blended with the finest ingredients set on a white chocolate brownie with a slight hint of Grand Marnier. 8.

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. 8.

**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.

Proudly Serving Coffee and Espresso From

Caffé D'arte
ITALIA COFFEE ROASTERS 