

Dessert Menu

Vanilla Bean Bruleed Cheesecake

Vanilla bean cheesecake, with a graham cracker crust. Topped with bruleed sugar.

Served with a butterscotch sauce, berry compote, and a cornflake crunch.

\$12.00

Pumpkin Spice Latte Cake

A pumpkin layer cake, filled with a spiced, brown sugar buttercream.

Served with an espresso caramel sauce, a cookie crumb, and cinnamon ice cream,

\$12.00

Dark Chocolate Mousse Dome ≠

A dark chocolate mousse dome, on top of a flourless chocolate cake.

Served with gluten free chocolate shortbread crumbs, honey “caviar” and edible flowers.

\$12.00

Caramel Corn Pot De Crème ≠

A popcorn infused custard, served with vanilla bean Chantilly cream, and caramel corn.

\$12.00

House Made Ice Creams and Sorbets ≠

Please ask your server for today's selections

\$9.00

Maple Souffle

(Please allow twenty minutes – Served after 5:30 PM)

A maple infused souffle, served with brown sugar crème anglaise.

\$15.00

≠ Gluten Free

£ Can Be Made without Nuts

☞ Contains Tree Nuts

Pastry Chef Gracie Tejeda