



Desserts

SINGULAR SENSATIONS

One 7.50 Three 19.50

Roasted Apple Pie

cranberry sorbet, apple cider sauce

Chocolate Toffee Almond Crunch Cake

vanilla bean ice cream

Bradley's Butterscotch Pudding

chantilly cream, pecan wedding cookie

Vanilla Bean Crème Brûlée

biscotti, tropical fruit

Mint Espresso Cheesecake

mint cream, chocolate sauce, chocolate streusel

SIGNATURE DESSERTS 11.00

Valrhona Illanka Chocolate Tart

Valrhona Illanka cremeux, figs, candied almonds, red wine sorbet

Roasted Pear Galette

blackberry compote, vanilla bean ice cream, almond tuile

Pumpkin Tart

white chocolate-pumpkin mousse, bourbon caramel, pecan-praline cremeux

FROZEN TREATS

S'more Ice Cream Bar

graham cracker ice cream, smoked chocolate cremeux, swiss meringue 11.00

Market Fruit Sorbet seasonal fruit, almond tuile 9.00

TAKE ME HOME

Honey-Sea Salted Caramels 13.00 dozen

Classic Coconut Macaroons 9.00 dozen

Pastry Chefs
Mack Estrada and Jan Sy



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