



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

Chocolate Cremeux Cake

Earl Grey-whipped ganache, blood orange,
chocolate sherbert

Pear Tarte Tatin

ginger-thyme ice cream, pear caramel, candied pecans

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