



*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

**FROZEN TREATS**

**S'more Ice Cream Bar**  
graham cracker ice cream, chocolate sauce,  
swiss meringue 11.00

**Market Fruit Sorbet** seasonal fruit, almond tuile 9.00

Pastry Chefs  
Mack Estrada and Jan Sy



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