

DESSERT MENU

Berries Napoleon

Layers of white chocolate pastry cream, fresh berries tossed in orange liqueur and almond lace cookies on raspberry sauce \$16.95

Molten Chocolate Gâteau

Rich flourless chocolate cake warmed with a chocolate ganache truffle served with fresh raspberries and raspberry sauce \$18.95

Vanilla Bean Crème Brûlée

A classic baked custard with vanilla bean and a brûléed sugar crust \$14.95

Key Lime Tarte

Key lime tarte with a pecan-graham cracker crust topped with mango coulis, fresh whipped cream and lime zest \$15.95

Bananas Foster Bread Pudding

Brioche and croissant bread pudding topped with sautéed bananas in a brown sugar-rum sauce \$15.95

Apple Crumble Cheesecake

Traditional New York style sized cheesecake with a graham cracker crust, topped with cinnamon apples and pastry crumbles on caramel sauce \$14.95